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Special Contributors for 1887

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COLMAN'S RURAL WORLD

Is devoted to the promotion of the AGRICULTURAL, HORTICULTURAL AND STOCK INTERESTS OF THE VALLEY OF THE MISSISSIPPI. It is issued on the 1st and 15th of every month, in It is issued on the 1st and 15th of every month, in quarto form, each number containing 16 pages, mak-ing a volume of 384 pages yearly. TERMS—\$2.00 per annum in advance; Feur copies, \$6; Ten copies \$15, and a Premium of Six Coxcord Grape Vines to any one sending the names of Four subscribers and \$6; and Fifteen Coxcorn Grape Vines to any one sending the names of Ten Subscribers and \$15.

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HINTS ON WHEAT CULTURE.

Farmers are beginning to think about preparing their ground for wheat. A few words on the subject may not be inappropriate.

When the ground is properly prepared, and the seed properly sown-the wheat crop on farms distant from market is one of the most profitable. There is but little wheat put in as it ought to be. In too many cases the ground is plowed but once, and then but three or four inches in depth. Can a heavy crop be expected from such a preparation? The soil should be plowed to the depth of at least twelve inches; and it should be plowed two or three times before the seed is sown. Some practice sub-soiling, and say that it pays them abundthe roots run down deeper into the soil, and thus better endure the severe drouths of the suc-creased.

ceeding spring: but, what is more important than all, the great depth of soil furnishes an to gradually work off, thus preventing winterkilling by the plants being beaved out by the constant thawing and freezing, and the upheaval of the soil, where it is moist, exposing the roots of the plants to the drying winds and cutting frosts. Not a winter passes but in some section or other, or in all sections, we hear that wheat is "winter-killed." And so it is when put in so shallow: but, when put in properly, no such complaint will be heard.

In selecting ground for wheat, choose that which is rolling and naturally well drained .-In the Northern climate, where snow falls and lays upon the ground all winter, this is not so important. But here, where we have rain instead of snow; where it thaws one day and freezes the next, or does both on the same day -it is a matter of the first importance. It is also well to plow the ground in what are termed back furrows, leaving open or water furrows to carry off the surplus water.

We urge the value of the drill in putting in the seed. It can certainly be done more evenly and the plants will be less liable to be heaved out. The yield will also prove greater.

Seed is a matter of the first importance. None but the plumpest and best should ever be used. It should be fanned and re-fanned, and all the foul seed and light kernels blown from it. Then it should be washed in lime-water or other pickle, removing everything from the kernel that may affect the health of the plant.

The little extra labor used in cleansing and purifying the seed, will reward one a hundredfold. Then cheat or chess, oats, smut, &c., will be strangers to the coming crop the succeeding spring, and the field will be a pleasant sight to behold.

A good thrifty hog, that will eat four quarts antly. By this depth of plowing not only is of corn a day, will gain a pound and a half of there more plant food furnished; not only can pork a day. The corn fattens better if ground, and still better if ground and cooked. If, afbe able to better withstand the upheaving of ter being cooked, the meal is fermented and althe earth by winter frosts; not only can they lowed to sour, its fattening effect is much in-

RYE-ITS VALUE.

The importance of this crop seems to be but excellent drainage for the winter rains, allow- little understood by Western farmers. We ing the water to work down into the soil, and think if its value as a crop were better known, its cultivation would be general-that every farmer would have his rye field just as much as his field of wheat, corn, oats or potatoes. It is valuable as food both for man and beast. It makes excellent feed for stock, and is second to wheat only-and scarcely that-in its breadmaking qualities. Von Thaer says: This substance seems to facilitate digestion, and has a singularly strengthening, refreshing and beneficial effect on the animal frame."

Rye is subject to fewer casualties than any other crop, though it is sometimes affected by rust. The straw is bright and strong, which renders it better than wheat straw, both for feeding out in the winter and as litter for horses and cattle. On farms stocked with cattle and sheep-especially the latter-the great value of this crop does not lie in the grain and straw, so much as in the great amount of pasturage it affords at a season of the year when all other kinds of pasturage fail.

It makes excellent feed in the fall, long after grass becomes entirely worthless: again in the spring, so soon as the snow is off the ground, it makes good pasturage, and may be used as such until the grass is large enough to make good feed; nor does this fall and spring feeding injure the crop for grain. Rye is usually ready to cut before winter wheat-hence out of the way before the hurrying season of harvest.

The soil best adapted to rye is a rich sandy loam, though no one of the cereal grains will adapt itself to a greater variety of soils. It will do well on a rich loamy soil-not at all suited to wheat-its stronger stem enabling it to sustain itself under a luxuriant growth. Then, again, it will make a better return on a light sandy soil than corn or any other crop.-Ex.

Remember-if you ever knew it-that manure, even if long, is an excellent thing to keep knolls moist, if spread on the surface. In this way grass can be successfully grown on any upland.

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FARMERS' CLUBS.

In response to numerous enquiries as to the formation of Farmers' Clubs, &c., we throw out a few hints, and furnish a copy of a constitution, the result of many years' actual experience and observation on the practical workings of these institutions. These are among the most valuable in a district, and perhaps do more to soften, unite, refine and enlighten a community, than any other.

We will suggest that every well-settled village, township, or central point, where twenty families can be got to act, should have a society, with the meetings if possible on the "itinerant" plan. This will tend to make practice illustrate theory, so that they go hand in hand. Have a list of subjects for essays and discussions made out a year in advance. Assign every one his duty and no "shirking."

In having to travel eight or ten miles, a basketpic-nic, or some social dinner, will be needed; it will do much to maintain good feeling and harmony; there is a fund of "fine feeling" in good eating-but avoid mere show and needless expense-that will hang around your neck like a mill-stone. Taste, refinement, good feeling, are distinct from mere show.

Let those district or township societies unite and have a good county society with fairs, plowing matches, and improved stock. Life and activity in a county society can only be maintained by good auxiliary societies.

Have the active support of the wives, daughters and sweethearts enlisted, so that progress and intelligence may pervade all alike-there will be more soul, less jarring, and fewer evils will creep in. What is not fit for women to see and hear is not safe for men.

Avoid too many offices-have none of a merely honorary character. Select the best man possible for Secretary-much depends on his efficiency. Two secretaries are useless (unless in very large societies) as much is lost to the society by falling between the secretaries and not is best on one.

Encourage reading. Aim at a good library of standard works, and keep up with the ideas and improvements of the time by supporting good home serials.

Avoid trying to show a large list of mere names; pay more attention to the quality of the membership, than the length of the list.

Constitution and By-Laws

- FARMERS' AND FRUIT GROWERS
ASSOCIATION.

·CONSTITUTION.

That this Association be called, "The

ARTICLE III.
That the officers of this Association shall consist of a President, Vice President, Secretary, Treasurer, and six permanent Committees, viz:

Committee on Business. Fruits.

" Flowers.

"Garden.
"Field.
"Atmospheric and Insect Phenomens.
And shall be elected by ballot by a majority.

ARTICLE IV.

The duties of the President shall be, to preside and keep order at all meetings of the Society; countersign all checks or drafts, drawn by the Secretary on the Treasurer; and to appoint all Committees not otherwise provided for.

otherwise provided for.

ARTICLE V.

The duties of the Vice President shall be, to preside at all meetings in the absence of the President.

ARTICLE VI.

The duties of the Secretary shall be, to keep a record of all the proceedings of the meetings; record the names and payments of the members of the Association; draw orders on the Treasurer for payment of all debts of the Society; and, when ordered, prepare the transactions of the Association for publication; conduct all correspondence, and report from time to

ARTICLE VII.

It shall be the duty of the Treasurer to receive all money collected by the Secretary; keep and pay out the same on order of the Association signed by the Secretary and President; and make an exhibit of the state of the Treasury as ordered.

ARTICLE VIII.

It shall be the duty of the Committee on Business to prepare matters for discussion and other business for action of the Society at its meetings; and bring the same before them in a proper manner and report to every meeting of the Association.

ARTICLE IX. It shall be the duty of the Committee on Fruits, to examine all samples of fruit; taking especial notice of their names, varieties, qualities, habits, modes of culture their names, varieties, intaines, most should be dee, and recommend from time to time such as they think especially adapted to these localities, and report to every meeting of the Association.

ARTICLE X.

It shall be the duty of the Committee on Flowers to

take cognizance of all specimens of flowers, wild or cultivated, taking especial notice of their proper and common names, habits, uses, and adaptation to this locality; to devise means to cultivate and extend the love of flowers, and report to every meeting of the Association.

ARTICLE XI.

It shall be the duty of the Committee on the Products of the Vegetable Garden, to examine all the samples of such produce that may be presented, noting the best varieties, modes of culture, and their adaptation to these localities, and report to every meeting of the Association. of the Association.

ARTICLE XII.

It shall be the duty of the Committee on the Products of the Field, to take cognizance of all its products submitted to them, noting the best or any new varieties, improvements, modes of culture, and adapting

tation to these localities, and report to every meeting of the Association. ARTICLE XIII.

It shall be the duty of the Committee on Atmos-pheric and Insect Phenomena, to examine and note society by falling between the secretaries and not exactly belonging to either—the responsibility the difference in atmospheric conditions and their relations to vegetable life. To collect and examine the various forms and beneficial tendencies of insect life as they act upon vegetation. To co-operate with other Societies or individuals in their experiments, inquiries, and attempts to develop these vast but illunderstood agents that so continually, powerfully, secretly and often fatally surround the operations of the cultivator of the soil, and report to every meeting of the Association.

ARTICLE XIV.
When any person desires to become a member of this Association he must be nominated by some exist-ing member, and on a majority of votes by ballot being in his favor, and on payment of an entrance fee of _____, be entitled to all the privileges of membership.

ARTICLE XV.

Honorary and Corresponding Members, who shall be such as are distinguished for their practical skill and attainments in, or ardent love for the science of Horticulture, may be nominated by some one existing member, and voted for by ballot. They shall be exempt from the payment of fees and contributions, and shall not be entitled to vote at any meeting or leading are hold only office in this Association. election, or hold any office in this Association.

ARTICLE XVI.

Every member shall be notified by the Secretary at

or immediately after every yearly exhibit, of the amount chargeable against him; and if said amount is not paid up on or before the next half year, he shall ccase to be a member.

ARTICLE XVII.

ARTICLE XVII.

The ladies in the families of the members shall be considered members of this Association without fee or contribution, and are desired to volunteer their services on the several Committees.

ARTICLE XVIII.

The regular general meetings of the Association shall be held on ——— of every month, at 10 A.M. at such place as the majority of the Association shall from time to time direct, and shall, as far as practica-ble, be held in the district schools or such other places of a public character as are found most convenient, and the refreshments shall be provided by the indi-

viduals themselves as in a pic-nic or basket-meeting.

ARTICLE XIX.

Special meetings may be called by the President and and Secretary, or Business Committee, when business of an imperative character in their opinion calls for such a course.

ARTICLE XX.

The regular committees shall examine their appropriate articles presented at the regular general meetings of the Association during the afternoon recess, and report to the meeting.

ARTICLE XXI.

The members and friends shall furnish the Association at its meetings, with specimens of their produc-tions and objects of interest or utility.

ARTICLE XXII. All officers and members of committees shall hold their office for one year or until their successors are elected.

ARTICLE XXIII.

This Constitution may be altered or amended at the annual meeting of the Association, by a notice of such alteration or amendment being given in writing at the regular meeting next previous, and a two-third vote of the members present.

ARTICLE XXIV.

The Ry-Laws may be altered or amended by giving

The By-Laws may be altered or amended by giving written notice at the previous meeting, and a twothird vote.

BY-LAWS.

1. That the expenses of the Society be met by the entrance fees of the members, and pro rata contribu-tions or assessments as the Association may from time to time direct.

2. Every member, at the time of his admission, shall be presented by the Secretary with a printed copy of the Constitution and By-Laws of this Association.

3. When the Presiding Officer takes the chair, there
The business shall then

shall be general silence. The proceed in the following order: First—Reading the minutes of the previous meeting, which shall be considered approved if no objec-

tion be made. Second-Unfinished Business.

Second—Unfinished Business.
Third—Reports of Special Committees.
Fourth—Candidates Proposed and Ballotted for.
Fifth—Communications and Correspondence.
Sixth—Miscellaneous Business.

Seventh-Discussion of the Question of the day, or

ading of Essays.
Eighth—N. B. The reports of the regular committees shall open the afternoon session, and the portion of business under consideration at adjournment for

refreshment, give place to these reports.

Ninth—Adjournment.

4. That all motions or notices of motion be given to

the Secretary in writing.
5. That seven members of the Association or three members of a Committee form a quorum for the trans-

The Board of Directors of the Boone County Fair have determined to have a tournament.

The following prizes are offered: Successful Knight, prize \$50 saddle and bridle. Second Knight, prize \$25 saddle. Third Knight, prize \$15 gold spurs. Fourth Knight, prize \$10 silver spurs.

BOUGHTON WHEAT .- The Boughton wheat introduced here (Maryland) from Virginia about ten years ago, has been the favorite variety, but is now thought to show symptoms of running out. As a rule, it can be sown later and harvested earlier than almost any other kind, is very strong, and the straw stands well up, and bears the plumpest and whitest berry. It seems, however, to be falling off somewhat, both in straw and grain. Experience shows that it is well to change the seed at least once in eight or ten years, procuring a new sort, or seed of the old from a distance. An interchange between farms on the limestone and those upon the slates, sometimes is a benefit for both.—[Co. Gent. 15.

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[Written for Colman's Rural World.]

Management of the Honey Bee.

ITALIANIZING.

If you have decided to keep the Italian bees, you can obtain them for about half what they are worth by Italianizing your natives, if you have them. It is a very simple matter to change a colony of native bees to Italians. All that is necessary is, to remove the native queen, and introduce into the hive in her place a pure and fertile Italian queen. The young Italian bees will begin to emerge from the cells in just three weeks after the queen is introduced; and a week or two later they will begin to show themselves outside the hive. And as the old native bees are constantly dying off, the colony will gradually assume the appearance of, and, in fact, soon become a full colony of pure Ital-

The worker bee is said to live only about 90 days during the working season; although, it bred late in the fall, she will probably live till spring, and do a good deal of labor before she ends her days.

The queen, however, prolongs her days to years, and probably ends her existence, or becomes too infirm for the onerous duties that belong to her station, in her fourth year, or thereabouts. If, then, you introduce into a colony of native bees, a young and fertile Italian queen, that colony will become thoroughly Italianized in about 90 days; and as long as this queen lives and is able to do her duty, you will insure to yourself one colony of Italian bees. This, however, provided you do not allow your new queen to go off with a swarm, which she may do, if you do not clip her wings or use other precautionary measures. 1 she is introduced after the swarming season is and better flavored Bremen. past (which is now the case), there will be but little danger of losing her the first summer .-But she will accompany the first swarm that second season.

If you clip her wings slightly, she cannot fly, and will crawl out and fall upon the ground, when she must be secured till the bees commence to return to the hive, then placed at the entrance of the hive into which you design to put the swarm. And if you throw a sheet over the parent hive, and set the empty one near, with the queen at the entrance, the bees will soon discover her, and the whole swarm

But if you use movable-comb hives, it will be easier and safer to divide the colony one or more days before the natural swarm would issue; and by giving one or two frames of comb containing brood and honey to the new swarm, and setting their hive in the place of od of extermination. the parent hive, and removing this to a new stand, all will be well, and you need not fear losing your queen.

Other directions about artificial swarming may be given at the proper time; and how to Italianize a large number from one queen, and how to keep them pure, surrounded by natives, in the next article. W. C. CONDIT.

St. Louis, Mo., July 29.



CHINESE GEESE.

Of Chinese Geese there appears to be several varieties-the Hong Kong, by some of the old writers called the African; Guinea, Spanish, Siberian, Muscovy, Russian, Knob and Swan Goose, the Red-legged Brown, the Black-legged Brown, and the White Chinese Goose.

Of all the goose tribe, for beauty and ornament, we place the White Chinese at the head. It is a splendid bird, either in or out of water. No bird, not even the swan, sits lighter or more gracefully on the water.

The White Chinese Goose is of a pure white, with a bright orange colored bill, and a large knob of the same color at its base. Its legs and feet also of an orange red.

The Chinese Geese are prolific layers, and their eggs are small for the size of the birdbut what they lack in size, they make up in numbers. The spring goslings are easily reared, and of fair average quality for the table.

A quiet lake or pond is more to their taste and more conducive to the fecundity of the eggs than a swift running stream.

In point of longevity they are said to be far from equalling the common domestic goose .-Economically considered, they must, we think, yield precedence to the larger and better shaped

Of its habits in a wild state, we know nothing -vet that it is domesticated with the utmost facility we have abundant proof, for it has been issues from her hive, whether it be the first or long reared in ponds and on fresh-water sheets of pleasure grounds as an ornament.

> A CRUSADE AGAINST GROUND SQUIRRELS .- The Sacramento Bee is declaiming in genuine Peterthe-Hermit style against the ground-squirrels and gophers of California. It asserts that in the Alameda and Santa Clara valleys the far mers have actually been driven by these little pests from some of their best lands; that after the grain has been reaped and shocked it is not at all unusual to see from two to three hundred of them running about in a single field; that their settlements, like those of the prairie-dog, extend for miles, each burrow sheltering from one to six inmates; and that it would hardly be an exaggeration to say that they eat one-fourth of the annual wheat crop. It calls upon the State Agricultural Society to offer at once a liberal reward for the best and cheapest meth-

What a Single Cow Should Be.

It will be said of course, the best. But why? Simply because the most is to be obtained where but one cow is kept. And is this a benefit? No one will deny that it is. The better your cow is kept, the greater will be, not only the benefit, but the profit on the keeping. This then lets the secret out of the bag. If it is profitable to get the best cow and keep her in the best manner, then it is profitable to get a whole dairy on that principle. Will any one tell us why this is not done? We can answer this readily. There is a slackness in the case : we are in the HABIT of not doing it. It is necessary for us to get out of our tracks; devote a little time to this thing-most of all, begin right. Keep less cows, and keep well, and get those of good quality-and be not discouraged if you do not succeed as well at first as you anticipated: remember always that there are those who do succeed-and that all succeed in the long run, and should be profited immediately, just as a man who keeps a good single cow is profited immediately-that is, in a short time, at least. A single cow generally improves; so will a herd if kept equally well.

Let us then get single cows for our dairies.-In doing so we will find out it will be more in the keeping than in the selecting, unless we have reference to blood.

A correspondent in Franklin county, Mo., mentions some fields of corn, in which the stalks were prostrated to the ground as if a storm had leveled them. On examination, there was found at the root of the stalk a little white worm, half an inch long, with a whitish brown headnot the cut worm—but such as harbor in logs cut in summer time. Quite an amount of damage seems to have been done by them.

To PREVENT COWS SUCKING THEMSELVES The remedy is indeed simple and perfect. Take a hard, well-seasoned piece of wood, about twelve inches long, and about an inch and a halt in circumference, dress it smooth and nice, half in circumference, dress it smooth and nice, and draw it to a sharp point at each end, (an iron spindle would do equally as well.) and run it through the cow's nose, just inside the nostril, and leave it there, and she will experience no injury or inconvenience from it, and will never again suck herself while it remains in its place.

TURNIPS AMONG CORN .- It is frequently the case that in passing through corn fields in Autumn, we find the space between the rows occupied with sturdy weeds; sometimes the spurious vegetation completely overtops maize, and "casts it into the shade." Now, I would inquire, is it not much better and more prudent, in every sense of the word, for the farmer to occupy the soil monopolized by the exhaustiweeds with some crop that will contribe his resources, than to have it filled w' a liberal reward for the best and cheapest method of extermination.

While a Mr. Rice was eating cherries on his farm, near Fredericksburg, Ind., on the 3d inst., and viewing the working of his bees, a hive being close to him, one of the bees stung him on the upper lip, when he immediately started for the house, calling to his mother for some remedy, laughingly remarking that a bee had stung him. The remedy was applied, but in half an hour the man was speechless, and soon after was a corpse.

His resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the his resources, than to have it filled whether the high most wretchedly but foul the seeds? Certainly no farmer deal the last dressing the can doubt the affirmative. By sowing the can doubt the affirmative. By sowing the can doubt the affirmative and the house, calling to his mother for some remedy, laughingly remarking that a bee had stung him. The remedy was applied, but in half an hour the man was speechless, and soon after was a corpse.

THE FARMER A SPECULATOR.

The farmer is a speculator: a speculator in what? Not in grain-we have grain speculators; nor in stock-we have our speculators in sheep, hogs, cattle, &c.

In what, then, is he a speculator? Only in manure-or in fertilizing material-by selling it at an advanced rate in grain, pork, beef, stock, &c. This is all.

The importance, then, of having a rich soil -buying its fertility (in the farm) at a fair price, and realizing a good profit on the grain, &c., over and above the expenses, &c. necessary to produce them.

But most, the farmer is to make the profit out of the manure he employs; as all farmers must, first or last, however rich their land may be. This is the speculation-in the manure applied-the natural facility of the soil being the basis on which to commence operations.

We present this view (not a new one) that the farmer may the more readily and forcibly see the importance of manure, and of "keeping up" his farm.

CAPITALIN AGRICULTURE.

The expectations of many persons as to the profits of farming are very unreasonable. say a man has a good farm worth \$5,000, and say a man has a good farm worth \$5,000, and it ought to support his family handsomely. He has perhaps a hundred acres of good land, and we all know that enough may grow on such a farm to supply a dozen families with food and clothing, and still we see the owner working hard and often struggling to keep a fair position in the world. The author of Farming for Profit" gives a statement of his expenditures in the cultivation of an acre of lettuce and cabbages, which amounted to about \$600, while his crops sold for \$1.300. Mr. Mechi. the famous farmer of Tiptree Hall, England, in a lecture recently published in the Mark Lane Express, says that on his estate the necessary capital employed to produce the most profitable results is \$45 per acre, and that the animals on his farm are worth \$30 an acre.

In 1857 a Lincolnshire farmer gave the writer an estimate of the capital employed by him in working his farm of a thousand acres, and made the amount \$50,000. He included in this the annual rent paid by him for the land, about \$5 50 per acre. These English farms are thoroughly cultivated and stocked, the rule in some districts being one sheep to each acre, with horses enough to do the work, and cows for home supply. Such farms are usually cul-tivated every year, on the four course system, one quarter in wheat, one quarter in barley, one quarter in turnips, and the rest in grass,

either mowing or pasture.

Our New England farms are cheifly wood and pasture, and very little capital is employed upon them. The owner is both thinker and worker. He gets well paid for his own labor, as labor, and high interest for all the capital employed. We do not expect real estate to pay higher interest than Government bonds, when we reflect upon the subject, yet somehow a farmer feels as if his fate were a hard one because he does not become rich, or at least, independent, as the result of his own labor and a few thousand dollars' capital. A man's labor costs now \$500 a year, and the interest of the \$5,000 invested in his farm is at seven per cent.—\$350. Now a mechanic who hires a decent house pays the \$350 as rent and he pays also from \$1,000 to

average condition of the community is far below his, in the best country under the sun. Many things which we get from the farm are like light and air, so common that we do not even think of them, and yet they are essential to enjoyment, or even comfort.—[Watchman & Reflector.

Butter Increased by Liberal Feeding.

The Practical Farmer for June contains an ac count over the signature of "Rokeby," of a dairy farm in Chester county, Pennsylvania, owned and carried on by the writer, who is a merchant in Philadelphia. He began farming four years ago, it appears, having about 100 acres of cleared land, for which he purchased twelve cows and two heifers. He engaged a farmer, who continued in charge two years, and made 1,432 lbs. butter the first, and 1,500 lbs. the second year:

This was principally from pasture alone, no provision having been made, by growing early rye, corn for fodder, or any other green food, to keep up a plentiful supply, either early or late in the season, when pasture is short, and it is so indispensable, in order to keep up the con dition of the cows and their milk.

The third year, the proprietor undertook the management himself, and made 2,878 lbs. butter, and, during the fourth year, ending April 1st, 1867, made 4,055 lbs., having increased his stock from fourteen to twenty head-five of the latter heifers with their first calves. He says:

"Now I suppose it will be asked by what management the butter was increased from 1,432 lbs. to 4,055 lbs. There was but little change in the stock, almost all of the original cows having been retained, and the increase being but three cows and three heifers, but the increase in the butter was from twice and a half to three times the quantity. The difference in the management was this: my original farmer kept the cows only as I have before stated, on the pasture; the farm then had nothing grown expressly to fodder or soil them with, which was, and is now the custom with many farmers in our country; neither was there any meal fed, except it might be to a cow that had calved early in the spring, before the pasture was sufficient to turn out upon; also the cows were permitted to remain out, exposed to coid, wet storms (when they should have been stabled and kept warm and dry) thus early in the season checking the flow of milk, which is after-wards difficult to restore.

Early in the season the young grass, when cows are first turned out to pasture, is watery, and tends to make the cows scour very much; and although it will in that state increase the flow of milk, and also the quantity of butter, yet it will be at the expense of the condition of the cow, reducing her in flesh, and telling upon her during the whole season. At this time I consider it important that a cow should be fed with ship stuff or bran and cob meal, mixed night and morning. This not only assists in preventing scouring, but by keeping up the con-dition of the stock, increases the quantity of the butter to a very considerable extent. My opinion is, that meal fed at this time pays better, certainly as well as at any other time during the

season, not excepting in mid-winter.

I am well satisfied that the condition of the cow, in order to obtain from her a full yield, or one that will be profitable, must at all times be well looked to. She must be well wintered and fed, so that when she comes out of the barnyard in the spring after having calved, she is in good flesh, showing her keep, and the care taken of her, and not like what is too much the custom of the country, viz., dry cows, wintered on straw, and no shelter except it be the lea side of the barn yard, until the calf is dropped, when

cess, however, for that would certainly produce reaction afterwards; but she must have a full and plentiful supply at all times of good tood and water. For that purpose I have grown early rye to begin with in the early season, before the grass is sufficient to turn out on; then harvest, during the dry weather, when the pasturage becomes short, Hungarian grass, to be followed with corn sowed in drills for fodder, which cut morning and evening, and led to the stock whilst milking, fills them twice a day, and, with the pasture, makes up all that is required. During the last season, whilst it was necessary to soil with Hungarian grass and corn for fodder, we have also fed two quarts of ship stuff each night and morning, as we feel satisfied that, although the Hungarian grass and green corn will keep up the yield of milk, yet they will not alone make as much butter as a full supply of pasture or the natural grasses.

I look on a cow as similar to a steam boiler; no matter how good they may be, unless the boiler is well supplied with water and good fuel, also well attended to, the supply of steam will be short, or it will be in proportion to the fuel and attention. So also with the cow; no matter how good she may be, if she is not well and plentifully sed and cared for, her product will be shortened.

Another very important matter with cows is, that they should be protected from storms and bad weather. They should be fed and kept under shelter when the nights are wet and inclement; this more particularly in the early season, when the cow is fresh and in full milk; one exposure to a cold, wet night, has frequently reduced the milk to one-half. Also in the fall, when the nights become trosty, never let them remain out; be particular to stable them; and in the morning never turn them out on the pasture until the frost is melted off by the sun, as nothing, perhaps, dries a cow or reduces her milk more than eating grass with the frost on To many of these requirements the generality of farmers pay no attention whatever. In the early season, as soon as there is any pasture whatever, the cow is turned out of the barnyard, to eat what she may find, and remain day and night until the winter comes; there is also nothing grown or fed to eke out the scanty supply of pasturage that almost invariably occurs at some time in each season."

UNFERMENTED MANURE. - Many excellent farmers have an idea that manure to be most etficient in raising crops should be well-rotted; but this is a mistake. Manure loses a very heavy per centage of its real value by decomposition. Fresh manure, dripping with animal urine, hauled directly from the stable on the land and plowed under, is worth nearly double that which has decomposed to a saponaceous consistency. When it is convenient for farmers to haul their manure on corn-ground from the stable as tast as it is made, it saves handling it twice, and forwards the work in busy spring time. No fears need be entertained that the atmosphere will carry off the strength of the manure if left on the surface. The only danger to be apprehended by this method, will in the case of the ground being frozen and covered with snow and ice when the manure is applied; if upon sloping land, the virtue of the manure might wash away; but on level land there is no exception to this plan of operation during the entire fall and winter season .- [Germantown Telegraph.

CEMENT CISTERNS FOR WATER .- In cisterns with cement linings, the cement is apt to abrade and ultimately decay. Hot coal tar has been \$2,000 for his family support, at present prices:

of the barn yard, until the call is dropped, when the water. After the cement is dry, give two for his family, pays his help, and lives the infull capacity.

dependent life of a farmer, on a \$5,000 New England farm, has no right to complain. The fully supplied with meal; not stimulated to expect this and to prevent this and to prevent this and to prevent this and the provided her the water. After the cement is dry, give two coatings of hot coal tar. For a few days the water has a slight tarry taste, which is soon gone.—Chemical News. 15.

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Horse Department.

CORNS IN HORSES' FEET.

The question has often been asked: "What are the causes of corns in the feet of horses?"

It is not unfrequently that the exciting cause can be traced directly to the influence of impropershoeing; in fact, I may say a very large majority of cases are so caused. The first and by far the most frequent cause is, contraction of the heels, which, in almost every case, is caused by our present erroneous mode of shoeing. In the first place, the smith bevils the ily to a fixed type, and I have as yet seen but shoe from without inwards, so that when secured to the foot it prevents the natural expansion of the hoof, as it is impossible for it to expand up these inclined planes. When the weight of the animal is thrown upon it, it will be observed that the foot rests in a concavity, which, resisting, the natural expansion of the hoof, gradually forces the heels inward; and, to save a little trouble, the smith frequently hastens the process of contraction by cutting away the bars of the foot, thus weakening the quarters very considerably. These things are altogether wrong. If the bars were preserved sound, and the shoe made with a level bearing, we would seldom find a horse troubled with corns.

Another cause is making the shoe too narrow at the heels, causing unnatural pressure and bruise on that part of the sole between the bar and crust of the foot. When thus caused, they are readily removed by cutting well out and applying some of the caustic applications, and the widening of the shoe. If caused by contraction, the cutting process and caustic applications are proper, with the additional trouble of restoring the natural elasticity of the hoof, which can best be done by poultices and a proper hoof continent, and applying a shoe vigor at the time of stinting; also be kept in good health, by either running at large or modhole. The shoe should be hammered, but not twisted, as is sometimes done by the smith to twisted, as is sometimes done by the smith to save a little labor; the smith generally not regarding his extra labor as paid for.

Corns are the cause, in most cases, of sprung knees. The horse, in order to relieve the heels from pressure, throws his weight mainly on the toe, thus relaxing the tendons and suspensory ligament of the leg, contraction of which naturally follows. As a proof of this, examine for yourselves the feet of sprung-kneed horses, and you will find a majority, if not four-fifths of them, with corns.

When the feet are not contracted, take pains to keep them so by level shoeing, and preserving the elasticity of the hoofs. By a little attention to these matters much suffering will be prevented, as well as time and money saved.-Ohio Farmer.

ROADSTERS AND TROTTERS.

BY THOMAS 8. LANG. [Concluded from our last.]

Here let me remark, that the practice of stinting mares early in heat, or too late, although it may answer the purpose so far as to cause them to become fruitful, yet the natural influences producing this state being absent, the mental condition is not favorable for the best results; and in this connexion I may mention the practice of trying luck by stinting mares to various borses, which is a practice much to be deprecated where we wish to transmit qualities with any certainty, as the first impregnation of the female influences, in a great degree, all sub-

sequent ones.

When any definite results are desirable, we can never rely upon a mare that has produced offspring by another horse than the one whose qualities we wish to transmit. Many pagemight be filled with examples which go to prove this point, which have come under my observation.

Breeding in-and-in is also one of the breeder' strong points, as it brings him much more read few instances that were not satisfactory, unless the animals, both sire and dam, possessed some radical defects. To what extent this might be practiced without injury to the physical organization I am unable to say. I am aware, however, that it is agreed that after twice in-and-in the constitutional powers become impaired, and the physical vigor reduced to a lower standard.

I cannot state from personal observation that this is, or is not so, as it would take many years to demonstrate this thoroughly, but I am con-vinced of the value of inbreeding in fixing the type, and should so far recommend it to breed ers of roadsters and trotters, always bearing in mind that defects are as often transmitted as good qualities, and that extreme care should be exercised in the selection of animals to be so bred.

No animal, either sire or dam, should be bred from, which has constitutional unsoundness. Such defects may not show themselves in the offspring, but are quite sure to be there or in subsequent progeny; nor should any animal be bred from, which is not in full vigor.

In pursuance of this principle, I require all my stallions to be kept at daily exercise during the service season, not overheating them, but require them to receive from six to twelve miles pores, and induces good, healthy appetite.

Mares to be bred should certainly be in good

of age, depending somewhat upon the ability of the dam to feed without injury to herself, and be fed with hay and oats.

I do not like the practice of feeding carrots or potatoes more than twice per week. Hay and oats make the best muscle. If the oats are not digested, have them bruised. The quantity to oats make the best muscle. If the oats are not digested, have them bruised. The quantity to be used depends much upon the animal to be fed. It should be kept growing and healthy, but it is a poor plan to let a colt get very fat—a state which induces disease. Let the growth he slower and the joints are better knit, less tever in the animal, and a more valuable animal at maturity.

I may be allowed to say that the successful breeding of horses is attended with many difficulties, and to breed after the manner of the large proportion of farmers is poor policy and large proportion of farmers is poor poncy and money lost. My own experience for a number of years taught me that I was going wrong, and that producing now and then a good animal was mere matter of chance. Science must assist.

A knowledge of the laws of reproduction, combined with good judgement, reduces treeding of roadsters and trotters, or horses of other qualifoatiers and trotters, or horses of other quali-fications, to certainty; and as gentlemen of means and leisure engage, as a let-up from busi-ness cares, in agricultural pursuits, this subject will afford a field of much pleasure, and as they are governed by science in selecting types, and good judgment in coupling and the management of such animals, success will surely follow.

FEEDING HORSES AND OXEN.

The two require different treatment. Nature has provided some animals with two receptacles to store away their food; these are the ruminants-such as the ox, the deer, rabbit, &c.

The one receptacle is intended to receive the food as it is taken in its half-masticated condition. This is hastily stored away an ox filling his first stomach in a short time. Then time is required to bring this back and reduce it to a condition for digestion. This occupies a long time; and the night is often the only space allotted to working cattle to perform this operation, in which case there must be consequent suffering and falling away in flesh-for the night is not sufficient time-or if sufficient, is the time for rest. There must be chewing the cud during the day. Regular feeding, with proper intervals for mastication, are indispensable to the health, and working condition of the ox. All ruminants require this.

The horse requires different treatment. His food must be thoroughly masticated at first, as it goes through this process but once. Still the horse has the advantage over the ox. What little food the horse gets will benefit him, let him be worked hard or otherwise. The ox will not be benefitted a particle unless he is permitted to re-masticate his ford: and he will not be permitted, if he is worked constantly during the day. A hard master will soon use him up. Give him his standing spells-or, better, let him lie down. This will save him; a great deal of work can be gotten out of him in this way.

Worms in Horses.—There are several varie-ties of worms which inhabit the body of a horse, and it should be remembered that it is neither desirable nor possible to expel them wholly. Unless they accumulate in too large quantities they are not apt to produce mischief; a debilitated condition of the animal, arising from any source, induces them to act unfavorably. The first effort in treating a horse for worms should be to restore or improve the vigor of the system to put the stream of the system to act unfavorably. be to restore or improve the vigor of the system by nutritious food; give also a bran mash twice a week. Of pure medicine administer a pint and a half of linseed oil, and repeat the dose every ten days for three times. Give also, a drachm of powdered sulphate of iron every night for a fortnight.

CURE FOR SCRATCHES ON HORSES .- An exchange paper says: Feed horses one or two tablespoonfuls of sulphur per day (in order to cleanse the blood) for three or four days; wash the feet in clean, soft warm water; then put on dry sulphur and wind a linen cloth around the sore, and twice or three times a day drop in dry sulphur between the cloth and the sore. Be careful to keep the feet dry, as it is of no use to doctor the feet unless the blood is put in or-



RASPBERRY CULTURE.

The Prairie Farmer, for July 27th, has an interesting article under the above heading over the signature "D," which we presume is by our esteemed friend Dunlap. He seems to think there is no such variety as the "Doolittle"-that "it is no more or less than the common Black Cap of your woodlands."

Now we do not profess to know whether our friend "D" has the Doolittle or not, although he says the variety came from a person who had his stock of Doolittles direct-yet we do know from a long experience in cultivating the raspberry, that the Doolittle is very different from the common Black Cap of the woods .-We have had it in cultivation for a number of years, and also the Black Cap from the woods. and ought to know whether they are identical or not. Our plants were not obtained from a person who got them direct-but from Mr. Doolittle himself-so there can be no mistake. And now we will state the difference between the two: The Doolittle ripens at least a week earlier than the common Black Cap. Persons hereabouts, growing the common Black Cap, do not bring it in until the Doolittles are nearly all gone. And this brings up another distinction. The Doolittle ripens its crop all at once, or nearly so. You can make but three or four pickings before they are all gone. The common Black Cap, on the other hand, has a much longer period of ripening.

Now, these are actual differences: and any cultivator who has grown the two for market, will tell you so.

The chief point of profit in cultivating the Doolittle, is its early period of ripening. It brings double the price of the common Black Capbecause it does not have to compete with it, being so much earlier.

It is true, that by going into the woods and selecting a hundred plants, you would probably have a dozen varieties-of various degrees of value. The seeds are eaten by birds or drop on the ground, and like all seeds of a similar kind sport more or less-they do not exactly reproduce themselves. Some of them will bear small, inferior fruit, while others will produce larger fruit and of a better quality. Some plants will produce but little, while others will be very productive. Some will be a little earlier, and others a little later. If you will go into a patch of plants from the woods, you will be surprised to find so many unproductive plants. Now, by selecting any plant of great very way. We wonder if the fellow can sleep excellence, either as being very early or very well of nights after getting money in this man-

and propagating from that by the tips, you reproduce the same qualities in the offspringyou have a variety worthy of general cultivation. Now this is what Mr. Doolittle has done. He has found an early variety a productive The experiment has been tried by budding on variety, and he has propagated it; and deserves the plum, but the peach grows so much strongcredit for it.

In reference to the Purple Cane-it will not do as a market fruit. All the ice-boxes and are told, these sellers must have a still feebler refrigerating cars in the country will avail nothing. It is too soft-will not bear shipment trees entirely worthless. To our patrons we like other equally productive varieties. We tried to make a market berry of it nearly fifteen years ago-but could not make it profitable.

But we will tell our friend "D" what Red variety it will pay to cultivate-that is even more productive than the Purple Cane, besides being a much brighter and firmer berry: it is the Philadelphia. It surpasses all the red varieties we have yet tested, being hardy, vigorous and productive-and just the kind for extensive market planting.

The system of cultivation recommended by 'D" is excellent. We practice mulching with great success.

Crystallizations Over Fresh Flowers.

Make baskets of pliable copper wire and much less abundantly than the red or black. wrap them with gauze. Into these tie to the bottom, violets, ferns, geranium leaves, chrysanthemums-in fact any flowers except fullblown roses—and sink them in a solution of only a skillful taster can appreciate; but that alum of one pound to the gallon of water, after the solution has cooled, as the colors will then be preserved in their original beauty, and the crystallized alum will hold faster than when from a hot solution. When you have a light covering of distinct crystals that cover completely the articles, remove carefully and allow them to drain for twelve hours. These baskets make a beautiful parlor ornament, and for a long time preserve the freshness of the flowers. -Exchange.

DWARF PEACHES.

Will the day of humbugs never cease? Will fruit growers still allow themselves to be humbugged, swindled, by unprincipled itinerant sharpers?

The latest method of imposing upon the people and obtaining their money, is to represent that they have a new kind of peach stock, which dwarfs it, and makes it a little gem of a tree, and by thus dwarfing it, it bears every year the largest and most delicious peaches. They say that no front yard is complete without the Dwarf Peach, and by bestowing upon it unqualified praise, they find ready customers at exorbitant prices.

How credulous the public 18! Why do not people inquire of experienced horticulturists fellows travel about with beautiful paintings of miniature trees laden with fruit, and are making a big thing of it. We could name a gentleman from Rochester very busy in this city in imposing upon good, honest people in this excellence, either as being very early or very well of nights after getting money in this man-late, or bearing very large or very sweet fruit, ner. Any horticulturist will tell you that by

budding the peach on any slow growing stock that will dwarf it, it will so overgrow the stock that before it bears a peach, if an ordinary wind strikes it, it will snap off like a pipe stem. er that the stock can't maintain it, and the wind blows the tree over. By the stories that stock than the plum, which would render the say, be on your guard.

Champagne Grapes and Wine.

From a new work on the Champagne Country by Robert Tomes, just published by Hurd & Houghton, of N. Y., we extract the following items on the grapes and wines of Rheims:

THE CHAMPAGNE GRAPE.

The grape from which the vin mousseux, or what is known as champagne, is made, is grown chiefly in the vineyards of Verzenay, Bonzy, Marieul sur Ay, Dizy, Hautvillers, Epernay, Pierry, Cramant, Avize, Mesuil and Vertus. The grape, contrary to what is generally supposed, is chiefly a red or black one, though the champagne wire, as we all know, which it produces is of a light amber color. The white grape is also cultivated, chiefly at Cramant, but

Each place produces a wine with qualities peculiar to itself. The wines of the mountain are said to have more body than those of the river. There are still nicer distinctions which pagne wine, unless it combines by mixture the separate qualities of each vineyard, is deemed complete. The best bottle of champagne may be called the ideal of the art of wine making. The manufacturer is like the artist, who selects his elements of beauty from individual examples, taking here a brilliant eye, and there a graceful curve, a feature or an expression, and unites them in his perfected statue or picture.

In making his wine, the manufacturer chooses with a discriminating taste the separate products of the various vineyards, and combining their different qualities, thus presents us with his perfected whole in the shape of that modern triumph in the oenological art, the bottle of champagne.

The white grape is cultivated because it gives a light wine, which readily effervesces. It is therefore an element in all champagnes, but enters more largely into the cheaper ones, tended for popular consumption. The vulgar taste is always pleased with and influenced by The vulgar The judicious few insist upon more substantial qualities. The choicer elements of the best champagnes are derived from the black grape, which gives all of the solid vinous qualities.

The skilled taste of the wine manufacturer distinguishes the lightest shade of difference between the various products of the black grape, and is never content with a mixture which does not combine the peculiar qualities of all. The character of the grape depends less upon the origin of the vine than upon the soil in which it is grown, and it would seem that the flavor about this wonderful thing? These itinerant of the product is affected by the slightest change. THE WINE PRESS.

No grapes are used in making what is termed first class wine that have not been thoroughly examined and sifted of all spoiled and inferior fruit. The latter, however, especially if of a famous vintage, like that of 1865, is not lost, but used to make ordinary wine, or to distil into common brandies.

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The whole product of the vintage has already been sold some weeks before its commencement to the chief wine manufacturers of the country, who are all obliged to buy their grapes. Some of them, it is true, have vineyards of their own, but not of sufficient extent, or in such positions as to supply them with the quantities and qual-

ities of grape they require.

The product being thus the property of the manufacturers, is carried at once to their wine presses at Verzenay. When the baskets arrive they are emptied into a great wooden measure, called a caque, which is roughly estimated to hold 120 pounds weight. Each proprietor brings in his supply himself, and eagerly watches the measurement of his load. As each measure is filled, a tally is kept by half a dozen at the same time, in the rudest way, by chalk marks on the door posts or on a convenient cask lying

The wine presses are very much like those used in our country for making cider, although they are never worked, like the latter, by horses. As different classes of wine are obtained according to the degree of pressure; this can only be properly regulated by the discreet force of men's hands.

As soon as the caque or measure is filled, its weight estimated and its number marked, it is emptied on the floor of the wine press. These wine presses can hold from five to ten thousand pounds of grapes at a time. When their floors are well covered, the fruit is first trampled down with the feet and smoothed in a uniform layer about two feet and a half thick. This is covered with planks, and the machine being adjusted, its pressure is carefully applied. The grapes are thrown in bunches with their stalks. The tannin which the latter contain is deemed

The tannn which the latter contain is deemed an essential element of the wine, as it gives solidity to it and renders it durable.

The juice flows into a gutter at the base of the press, and thence-through a spout, guarded to prevent the escape of the skins and pulps, by a large wicker basket, through which it passes into the tub or vat below. From this it is dipped out with buckets and poured into ordinary wine barrels, if it is to be moved to a ordinary wine barrels, if it is to be moved to a distance, or, if to remain stationary, into large hogsheads.

The juice of the first and second pressures is alone used for the manufacture of the finest champagne; that of the third for the inferior grades, and the fourth and fifth for ordinary red wines, or for distillation into a common brandy. The juice, as it comes from the press, has a very light pink color, which it loses entirely in the course of its fermentation. Thus the red or black grape, without the use of any artificial means of bleaching, produces the clear amber-colored champagne wine we all admire. Great care must be taken, however to keep the juice of the red grape free from the

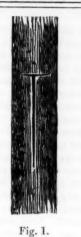
skins and pulp.

The refuse of the grapes is left by the pressure in the form of a solid cake about a half a foot in thickness. This is either cut with a spade into small square blocks, and dried for fuel, or broken up and mixed with stable manure to fer- id growth, and just before the terminal buds

tilize the vine fields.

PICKLING CUCUMBERS.—I have, after trying various ways to save cucumbers, found the following the best. Make a pickle as follows: One part vinegar, two parts water, three parts salt, to which add four ounces of horse-radish for every half barrel.

Fill the cask, or whatever vessel is to hold the pickles, half full of this pickle—pick the cucumbers with the butt of the stems on, and wipe and put them into a vessel. When it is full, place a cloth over the cucumbers, and a board, nicely









BUDDING.

To nurserymen and gardeners, the propagaafter the season of grafting has passed, considerable time may be employed in budding, and this may be performed at different periods, according as the different kinds of fruit arrive eration.

Apple and pear trees may be propagated with about equal facility by either process; but chiefly confined to budding. An expert hand, with a boy to follow and bind, can insert one thousand or twelve hundred buds in a day.

that we write, because, as a trade, the subject is well understood by him-but to farmers in prove useful; we shall, therefore, endeavor to describe the process in a manner clearly to be favor, for roses may be budded at almost any time during summer and early fall, and the buds inserted will bring flowers in a few weeks after the buds are set. The common, old-fashioned blush-rose and the Manetta make good stocks

Unlike the process of grafting, that of budding is confined to narrower limits, as to time for each variety of tree or plant to be propagated, and can only be performed when the stock on which it is intended to operate, shall be in a thrifty and healthy state, just after the tree or plant has passed the period of its most rap- either in wet cloth or moss.

budding, but there is but one that is now generally practiced, and that shall we describe .-For fruit trees into small seedling stocks, and to insure the healing around it. particularly the peach, it is best to set the bud as near as possible to the ground; but when it stocks, the bandages cut into the stock, by its is necessary to put new heads upon larger trees it may be performed on the branches, provided there is vigor of growth sufficient to trees, &c,, the buds remain dormant until the a cloth over the cucumbers, and a board, nicely produce a free flow of sap. In nursery trees fitted, over the cloth. A stone should be placed our practice has been to set the buds upon the on the board to keep the cucumbers under the pickle. When needed for use, soak and put them into vinegar, as usual.

In setting the buds, a smooth place on the tion of trees by budding affords additional fa- stock should be chosen, the leaves and small cilities for increasing the stock of trees; for, branches removed for a short space, so as to render the work convenient to be performed; at this point an incision is made lengthwise through the bark of the stock, and a small cut at right angles at the top, as seen in Fig. 1. in their growth to the proper stage for the op- A bud is then taken from a shoot of the present year's growth, by setting the knife in threeeighths or half an inch above the bud to be removed, and cutting downwards about an inch stone fruit, and particularly peaches, are and a half in length, with a small part of the wood directly beneath the bud. The edges of bark at the incision in the stock, are then raised a little with the ivory on the end of the But it is not for the nurseryman particularly handle of the budding knife, as in Fig. 2; the bud is then pushed downwards under the bark as shown in Fig. 3. A bandage of bass-wood general it is an interesting one, and may often bark, properly prepared, or of corn husks or soft twine, is then bound round, covering all parts but the bud. The band should be drawn understood by any one who is disposed to make sufficiently tight to bind the bark to its place, a trial. To the ladies we may also bestow a but not so firm as to wound or bruise the bark. See Fig. 4.

The shoots containing the buds should be cut when so mature as to be rather firm and hard in texture; they are usually in the best condition about the time the terminal bud has on which to bud any of the perpetual bloomers. formed. To prevent the loss of sap in the shoots, the leaves must be immediately cut off, leaving about a quarter of an inch of the footstalk. In this condition the buds may be kept a week or more if rolled in a damp cloth or paper, and kept in a moist, cool place, or they may be transported long distances, packed

It is the custom with European gardeners to remove the small pieces of wood beneath the As in grafting, there are various modes of bud before it is set, but it is not a good practice: in our hot, dry climate, the wood prevents the speedy drying up of the bud, and tends greatly

> After twelve or fourteen days, on thrifty increased growth, and renders it necessary that they should be loosened or cut. On all fruit following spring, when the stock is cut off just above the bud, and slanting upwards from it. All other buds on the stock must be rubbed off as they are put out.

Buds inserted in the early part of the season may be made to grow the same season by heading down the stock after the bud has fairly united. But, with the exception of roses, nothing is gained, as a general thing, by it, because the young wood will hardly have time to mature sufficient to withstand the cold of winter.

With a few sweet briars, or the old, common blush rose, for stocks, the multiplying all the improved varieties of the rose by budding, affords a pleasant recreation for ladies having a taste for the beautiful.

PEARS-ROOT PROPAGATION.

In a late number of the Magazine of Horticulture was a communication on the propagation of the pear from Dr. Van Mons of Belgium.

We quote a paragraph:
"I now propagate for myself and intimate friends the most choice varieties of pears, which I obtain by means of the roots. Not a single I obtain by means of the roots. one fails in this new process. It is immaterial in what manner they are set out. This method I discovered accidentally, in consequence of some roots on which I intended to graft other kinds of pears, being thrown on the ground and covered with a little earth, to preserve them until used for that purpose, and which were lost sight of and forgotten until the next spring, when all of them set up stalks, which, in the autumn, were as tall as those raised from the seed of two years' growth. They can be set out in the spring as well as autumn. Such roots should be selected as have one or more terminal fibers, and those that are often cut off or left in the earth when a tree is transplanted, succeed well. They cannot be too small, but should not be larger than the finger. The wounds at the large ends of the roots should be covered with the same composition to protect, as in grafting. They must be set obliquely."

MULCHING IN THE WINTER AND SUMMER.

The two are important in different ways. We mulch in summer, to keep off the sun; in winter, the cold-showing that the ground must little, take our farms as they run. The snow is trusted to as the only protection-and it protects the ground to a certain extent. It is well that it does, or our negligent farmers would be worse off still.

We mulch also to protect from the rain, which, in the fall and spring, washes the land; but will do it less where there is only a mulch of straw. Grain or grass itself is the best protection here. It fastens itself and holds the soil. Manure is better than straw-and is, all things considered, the best mulch known among farmers. It adds fertility, which aids the growth, and thus doubles the benefit-the one mulch helping in the production of the other. It is also a better guard against the cold; the winds, and the still frost: against the thawing tility-only to hide from the sun, and keep years; sometimes killing it outright, as we have and freezing-against everything. It warms the ground more than any other coating, without smothering or rotting the crop, as in the case of snow, when it is heavy. But, in order to avoid the latter, it must be put on properly the coat must be made to fit-hug the ground closely, so as to become part of it, the roots forming in it. To this end it must be applied uniformly, and in a pulverized condition. This is making soil, as well as protecting it. It is trees, if old, shade the ground sufficient to pre- standing it has a defective bole, and that to a the farmer's best means, not only to preserve a vent the sun from hurting it much. Straw is most discouraging extent.

crop, but to grow it. It is making and enrich- used tan-bark, saw-dust and leaves. Leaves farmers engaging in it. Top-dressing is now the rage (and with reason) manure being preferred to every other fertilizer. It is preferred it is all in the seeming. Gathered and put in because it MAKES soil, and not stimulates it only, with no after-benefit.

On meadows, manure should be applied early enough in the fall to get a start of grass, which leaves are dropped, when the strength is all in the strength of the manure will aid-roots, grass and manure forming a protection that leaves instead of our fields. But it gets only a has not yet been surpassed. We have never part; much in the decaying process is lost, known it to fail in a decently-drained soil. But keep off all manure in lumps: this is hurtful instead of beneficial. Long manure is better than straw, perhaps; but nothing is so exactly good as a good coat of well-rotted manure-except compost made of muck or soil and manure. This, in effect, is making ground rich, and applying it. We are tired of straw, especially when it can so readily, and with much and taking it in at the surface-or, rather, more benefit, be made into a true coat of ma-

Evergreen brush will act as a safe mulch, and may be used where choice plats are to be nure. This will protect from cold and from washing, to a good extent. But it must be removed, and is a mere mechanical contrivance. For berries, this is excellent.

So much for winter-and a fine thing it is to consider it-to protect the ground as one would a horse, or a flock of sheep, by roofing to what extent of success it may be carried .them over.

But there is the sun in summer-often more injurious than the cold of winter. There are cepted. also the freshets plowing our fields. Against have protection-which, however, it gets but thing to prevent its being carried away. A all eyes that see it. There is not that abundour meadows, can be protected, not only each is colored (such kinds as take on color)against washing (to a great extent), but the each, except the insect-bitten, is large, and of sun. A word will despatch the meadow-the uniform size. This uniformity is in consequence winter mulch will answer for the summer; the of equalization of pruning, and keeping the winter coat is kept on, and will answer for the fruit out of the middle of the tree, and putting summer without any more application, show- it, like a coat, on the outside, the branches exing how much there is in an application of ma-tending to the ground, forming a perfect cone, nure on meadows in the fall: it is the one stone as if set on the earth. that kills all the birds.

> Blackberries flourish under a cover of long manure. Strawberries need a coat without ferand bright straw (cut) at that. We prefer it in a hot season or hot climate, to any other .-Apply before the fruiting time. Previous to the ground moist longer.

> In orchards we use almost any mulch. The

ing soil at the same time. All this has recom- are an excellent general mulch; for some fruits mended itself so forcibly, that we see our best best of all-as raspberries, grapes, &c. Their manurial properties here are valuable. We do not use leaves enough. They seem useless: but the compost heap, or worked into the soil. there is much virtue-and it is of the right kind. But it must be done as soon as the them. Thus the forest gets the benefit of the which the farmer would save.

Mellow soil itself is a good mulch-in other words mellowing the ground, as is so much insisted upon, and with the best of reason. It is not only good to have a mellow top-soil, but a mellow soil throughout, so as to enable the ground to breathe-which, in itself, is a cooling process-exhaling moisture from the depths, passing through the surface, imparting moisture and tertility. But all soils will not do this equally alike. Clay will do it largely, as we have the best reasons for knowing, having an preserved, and it is not desirable to apply ma- attraction for the gases; but it is less porous than sand; it, therefore, needs comminuting.

[Written for Colman's Rural World.] KEEPING TREES IN HAND.

It is remarkable, as well as highly gratifying, how much can be done with an orchard; Dependence may even be made upon it for years in the future-unusual circumstances ex-

We have a case in hand: An orchard which these the farmer must provide. But it is not so has received the care that a family would reeasy always to do this. The soil must be left ceive, is now, while others are lacking, bendafter sowing exposed to rains; and there is not ing down with fruit. It is the admiration of coat of manure will help it, but not much; if ance that we have seen in some trees. But harrowed in (as it should be), still less. It this was designed. The trees have been thormust be left exposed-as it is-and the farmer oughly pruned and attended to. No insects find must run his risk. But our orchards, our vine- lodgement here. The sun does, reaching every yards, our small fruit plats, and, most of all, apple and pear; and each shows the effect-

Where the fruit is too thick, it is thinned out. This is necessary to the future health of the tree-a heavy growth injuring a tree for clean the fruit. A white coat is best for this, known in the case of plums and other fruit. It is a great and very common fault to let a tree overbear.

One of our trees, whose top we do not wish that the ground will want to be stirred. The to get larger on account of the frail condition best way is to apply immediately after a show- of the bole, we pinched back: all the ends of er, if that can be done-the coat thus keeping the twigs were clipped off. This checked the growth in that direction; and the fruit is larger than that of any tree in the orchard, notwith

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Some of the younger trees have been greatly -some have to be propped, showing there is crops. too much fruit still.

check the too rapid growth of wood, we keep the ground sod-bound. For nine years,

Not a plow nor hoe Has made a row.

This keeps the too great exuberance in checkand fruit, a sound, full growth, is the result; and it may be relied upon yearly (or biennially in case of alternate bearers); you may calculate pretty accurately on the quantity: size is even at your option. By pruning more severely in a drouth, I get larger fruit.

The rows of my trees extend east and west, so that the trees protect each other from the east wind in blossoming time, and also from the cold west winds; and give the sun a chance

Thus I keep my trees in hand. They feel the influence, and act accordingly. Besides, such an orchard is a pride to a man; he makes a net of it, and that secures his attention. Such an orchard is an enjoyment as well as a benefit. It is also long-lived. It renews itself by the new infusion of life, new wood being form ed, which is not like the old limbs of a tree or a person, but absolute youth, as in a young tree: it is, in effect, a young tree put on an old trunk. Even an old trunk is renewed by the change, which extends to the bole as well as to the branches. We have a case in hand, the new growth extending round the decayed part. taking its place: not filling up the heart, but forming the outside. The roots, necessarily, must also feel the impetus, and partake of the general growth, so that a new tree is formed.-This, doubtless, accounts for the great longevity of some trees. It will be observed that trees in a neglected orchard are never long lived. It is those that are taken care of that are preserved. ed.

Written for Colman's Rural World.

OUR GRAPES.

We noticed in a previous article that some circumstances or conditions existed having a tendency to impair the constitutional vigor of our varieties, prominent among which were-I Excessive Propagation, or the propagation from weak, small, ill-matured wood, in which the vital force is at its lowest point, or disease al ready existing.

We feel compelled to differ with very high "authority" on this point. They fail to see that any propagation can be excessive that produces a plant. We do not condemn plants from cuttings, layers, single eyes, or even "green wood," in themselves: but we know that plants are in great demand, even at high prices, and "cheapness" the leading want with the bulk of purchasers-every portion of wood is used that can be persuaded to become a plant however feeble and immature. We know that maltreatment enfeebles the animal powers; that feeble offspring is produced by immature parentage; and that these precocious, enfeebling traits are transmitted, re-transmitted and accumulated, till exhausted nature yields entirely and death is the issue.

It is claimed that the eye in vine propaga- is nearly complete. The soil is a deep, rich one. In order to tion stands in the same relation as seed in plant propagation-merely producing an individuality: from this we differ to some extent. But still, if so, we see the more clearly how the vital functions become gradually impaired—the susceptibility to disease increased, and every day's experience gives us practical proofs of the fact that we may nurse, tend, even pamper the feeble "bantling"-a grief at best, finally perishing in the struggle for life. There are differ- there is no remedy, no hope for amelioration. ences so marked and important between the "eye" and the "seed," that it becomes of importance to notice them.

The seed is the great natural method of propagation by the creation of an individualitythe eye an entirely artificial method of sub-dividing and distributing an individuality-and is a subject that leads to such vast conceptions that it appears like an attempt to render an individuality omnipresent. We sub-divide this individuality-we remove it from its natural habitat and its associations-spread it over vast areas, with all their differences of soil and climate and local influences-the same individuality being often found at the same time in Connecticut and Kansas, on the Red River and the Great Lakes.

The more we stop to reflect on this, the more we are lost in wonder-not at the difficulties we have to encounter, but at the almost miracle of health, longevity and fruitfulness that presents itself to us. We now come to consider

II. RIGOR OF CLIMATE, and its effects on the

The extreme variations in the temperature of the State and throughout the country generally, is an important item, frequently amounting to 70° in 24 hours. The rapidly succeeding alternations from heat to cold, frost to thaw, and the intensity of the sun's rays from 12 to 3 P.M. -form another great item: and not least (though least observed), we have the awfully drying winds in winter and spring, rendering this one of the most trying climates on the vital force, in animal or vegetable, that exists.

We have seen the trees of the forest burst at the surface of the ground with a noise like light artillery, and the dust thrown to the height of ity and juiciness much longer, with the same ten feet by the force-and plants, like animals, exposed to such extremes and variations, will ered later. suffer in stamina, although not entirely destroyed, or at once.

In summer, our dry and wet spells-our sudden changes from hot to cold nights-our arid winds and intense suns in July and August-impair or destroy the foliage: and with diseased lungs and digestive apparatus, how tutional vigor be maintained?

We have seen the foliage of the Hickory in the woods burnt up, and of the Willow shed in August, and of the Concord vine burnt into ter quality: and these two are the main points holes at the insertion of the stem, when it hung in fruit growing. It will not do to be greedy, flaccid in the sun.

When to this we add,

And we see that the same course can be pur- vineyard, in order to obtain the maximum of thinned; and yet there is danger to their limbs sued with the seeds of our field and garden fruit and the minimum of wood growth, and of pounds to the acre—the system of deterioration

> We have practiced close planting and close winter pruning to control the vine, and close tying to stakes to confine the luxuriance of the growth-and close, often reckless-always dangerous summer pruning, to balence the whole, and then are horror struck at the discouraging prospects of Grape Culture, on account of disease.

> We can here merely throw out hints-we Save no space for details-and sigh to know it

> > Written for-Colman's Rural World.

KEEPING BRUISED APPLES.

Last February I purchased a barrel of apples which were shaken when gathered. Almost every apple showed a bruised spot, which was dried and had a tough, leathery appearance .-Otherwise the apple was sound, save that it was shrunken somewhat, having been in a dry cellar and open to the air.

I have met with similar cases: have had them of my own. It was the dry atmosphere that took up the moisture, and the cold that retarded decomposition. I account for it on that principle. This shows the necessity of a cool, ratuer dry place for fruit. If quite dry, it will shrink and burt the fruit, especially if also warm, in which case it will mellow and dry it -the condition in one of the compartments of my cellar, with a warm room above. A quite different state of things exists in the other, which is more moist and cold. Here the fruit retains its solidity and juiciness, and is a good long stage removed from the advanced mellow. There is about the same rot-not much in either; most of it occurred at the commencement of the season. Dry, cold air is strongly preservative of all kinds of fruit; in fact of everything, even bruised apples, as we have shown.

Fruit cellars should be divided into different compartments, or at least into two, so as to meet not only the different stages of maturing required by the family, but the different kinds of fruit (which require different treatment), as well as the early and later picking; the early picking (of the same trait) retaining its solidcellar treatment, than the fruit (apples) gath-

Over-Dosing the Soil of Fruit Trees.

The moment we over-dose the soil of our orchards, blight and other diseases will be invited - for this is not the natural state of the treeand we cannot out age nature. There will also be less fruit and of poorer quality. Elevated can wood, or buds, or fruit be sound, or consti- soil, dry, and sweetened with lime and clay, is best; and even if of a poor quality, by thoroughly working it, it will manure and benefit itself. It will bear the better; it will have betbut to give nature a chance.

Cover rich soil with grass; prune in the sum-III. THE ENFERBLING MANAGEMENT in the mer; and in some cases root prune, where the

growth is inordinately rank. The course between (between high fertility and the other extreme), is best in fruit trees. The smaller fruits need richer soil.

Changes in the Proportion of Acid and Sugar present in Grapes during the Process of Ripening.

Dr. Dupre collected and experimented upon a hundred berries of Riessling grapes, gathered at intervals of a month, commencing with September, and the amount of tartaric acid, free and combined, and also of sugar, were determined in the separate juices. The proportion increased in order of time from 2.98 to 12.10 and continuing several days. and even to 16.20 per cent. in the juice of perfectly ripe fruit; whilst the entire berries showed but a slight diminution or no appreciable change in the total amount of acid present. The saccharine matter could not, therefore, have been directly derived from the organic acid or its salts contained in the grape; but Dr. D. thinks it possible that the presence of such acid effects a change resulting in the production of sugar similar to that known to occur in the conversion of starch into sugar by the action of sulphuric and other acids. Further experiments, even more decisive in their character, were made upon Gutedel and Muscatel and he should not shirk the responsibility of Society; the 9th Exhibition of the Kentucky grapes, gathered at the same time and from the same vine, but in various stages of ripeness. In some of the unripe berries there was absolutely no sugar, whilst in others, nearly ripe, 8.87 per cent. of sugar was found; but the amount of free acid estimated in a hundred grapes was almost the same in three samples of Gutedel, and actually increased with the ripening of the Muscatel.—Chemical News.

[Reported for Colman's Rural World.] FRUIT ITEMS.

St. Louis, Aug. 8th.

We see daily on the market any amount of spoiled peaches. They are in a damaged state when received, and have to be disposed of by dealers for a trifle-sometimes for nothing. We can safely say that 25 per cent of this fruit received here by dealers is worthless on arrival.

This could be avoided to a great extent by a little judicious management on the part of the grower. Some do not pick their peaches until they are fully ripe-they are then boxed up -may be a day or two, or more, as the case may be, on the way-and it is easy to suppose their condition on arrival. The grower very naturally expects an equivalent in greenbacks for every box, and will likely say he has been "chiseled" when he gets the proper "returns" from the consignee.

they are fully ripe, unless they can reach their destined market immediately. Those who pay proper attention to the "time when to pick,"

THE CHEMICAL NEWS, and get them into market in good order and obtain

a proper equivalent for every box.

Peaches, Pears and Plums, are selling from \$2 to \$6 per bushel. Apples, \$2.50 per barrel.

Tomatoes, 75 cents per bushel.

A writer in Blackwood says: "When people want to speak of a native of Holland, they call him an Amsterdam Dutchman; but when they speak of one of the German race generally, they leave out the Amster"



AMERICAN POMOLOGICAL CON-VENTION.

The Eleventh Session of the American Pomological Society will be held in St. Louis, in the large hall of the O'Fallon Polytechnic Institute, commencing on the 11th of September,

This will be the first time this Society has ever held a session West of the Father of Waters, and we hope that there may be such an exhibition of fruits from all parts of the West, as to give no cause to the members of that Society to regret the choice they have made in selecting St. Louis for holding the coming session. We have the fruits unsurpassed in quality, and are anxious they should be presented to the gaze of the representative fruit men of the nation. But it will not answer for each man to depend upon his neighbor. Every fruit man in the West has a part to perform, exhibiting the very best he produces.

The Fruit Growers should see that the exhibition of Fruits on that occasion shall be the and the St. Clair County Agricultural and Mebest that has ever been made in the United chanical Society, Belleville, Ill. States.

The Committee of Arrangements have arranged with Messrs. McKay & Hood, the Proprietors of the St. Louis Fruit Preserving House, for the keeping of all such packages of the Early Fruits as may be delivered in good order at their house in this city, free of charge.

Packages of early Apples, Pears, Peaches, Grapes, &c., may be sent marked-"A. P. S. 712 South 3d St., St. Louis, Mo."

NOTICES OF NEW WORKS.

JOSEPH II. AND HIS COURT .- This is an historical novel, which can be read with great interest and profit by young or old. It abounds in permit cultivating it by plowing like corn. historical lore, and is written in so engaging a style, that, when commenced, one cannot leave off till finished. Its author is L. Muhlbach. who has written many other interesting works of the same character. It is translated into English, and published by D. Appleton & Co., of New York, at \$1.50 in paper, or \$2 in cloth.

It is for sale by E. P. Gray, Bookseller and Peaches should not be left on the trees until Stationer, No. 503 N. 4th St., bet. St. Charles

> THE CHEMICAL NEWS, and Journal of Physical Science. W. A. Townsend & Adams, No. 434 Broome St., N.Y.

This is a fac simile American reprint of "the most popular and useful issue of the foreign scientific press." Its pages cover a great varity of subjects in all the departments of science, and contains much that is of value in the common avocations of every-day life. We place it a number. Address, S. R. Wells, 389 Broadwith pleasure on our X list.

HISTORY AND DESCRIPTION OF THE AGRICULtural, Manufacturing and Mineral Resources of Cape Girardeau County and City, Mo.

This is a neat pamphlet, issued by the Immigration Association, and gives a brief and clear view of the condition and prospects of the county, with a statistical table, and will be read with interest.

TEMPERANCE IN THE AMERICAN CONGRESS, S. R. Wells, 389 Broadway, N. Y.

This is the "ten minutes" addresses delivered by Senators and Representatives at the first meeting of the Congressional Temperance Society, Washington, D. C. Its pith, brevity, clearness and variety, gives it a high place among our oratorical literature.

VINEYARD CULTURE. By A. DuBreuil, with Notes by Dr. Warder.

We have received advanced sheets of this work now in press, which, with Mohr, now in course of publication, will give us the latest European Experiences on the vine.

We have received the Premium Lists of the following Agricultural Societies: The New England in connection with the Rhode Island State Agricultural Society; the Agricultural and Mechanical Association, Sullivan, Mo.;

We acknowledge the receipt of the Wholesale Catalogue of Dutch Bulbs, Flower Roots, &c., of E. H. Krelage & Son, 146 Kleine Houtweg, Haarlem, Holland.

CULTIVATING SEED WHEAT-Ed. Rural World: Having lately visited Belgium, Germany and Switzerland, I have had an opportunity to observe, that the cultivation of wheat has Express, or other charges, should be prepaid not reached that state which we have a right to expect in our fertile valley of the Mississippi. Even some States East of us are more successful. Selection of seed wheat should be more carefully made. Seed wheat should be grown in separate fields; it should be drilled so as to

Highland, Ill. H.

Hon. Schuyler Colfax, Rev. Dr. Hawes, Hon. Chas. A. Shaw, Maximillian and Jaurez, Thomas Francis Meagher, E. B. Fairfield-Portraits, Characters and Biographies. Queen Elizabeth, the Chinese Empire, the Study of Languages, our New Possessions, with map, Omaha and Nebraska, True and Untrue Marriages, How to Save Money, Success in Life, How to Get a Home, Boys and Girls-should they be educated together, Miriam-a poetical elegy, Theory of Man's Organization, State Pride, Small Cautiousness, Surratt, General Grant and the Presidency, Twelve Modes of Committing Suicide, Adulterations of Food, Answers to Correspondents, and a rich miscellany is given in the August number of the PhrenoLogical Journal. \$3 a year, 30 cents way, New York.

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SEED WHEAT .- C. O. Allard, Esq., of Paducah, Ky., informs the readers of the Rural World who wish to obtain good seed wheat, that they can make arrangements with him to get it, le. We would advise those wishing seed to send him their orders early.

We ask our readers' special attention to the great sale of Blooded Durham stock, advertised on page 255 of this issue. Here is a fine opportunity. The sale comes off at Paris, Ky., on the 22d of August.

ANDREW COUNTY (Mo.) AGRICULTURAL AND MECHANICAL Association .- We are pleased to dress learn that a Society of the above name has been organized in Andrew County. It is one of the rich counties of the State, and such an association will do much to stimulate farmers to introduce the best breeds of all kinds of stock, and to pursue the best system of farming.

Hon. A. J. Harlan is President, R. E. Smith Secretary, and John H. Tyner Treasurer, of the new Society.

SHALL WOMEN BE DOCTORS ?- The "Herald of Health" for August discusses this question in an earnest and thoughtful manner. The question is an important one-and every man and woman has an interest in it. The August number is rich with papers from the best writers on topics of interest to all. Terms, \$2 a year, 20 cents a number. Address, Miller, Wood & Co., 15 Laight Street, New York.

[Reported for Colmans' Rural World.] METEOROLOGICAL TABLE.

BY A. FENDLER, ESQ., ALLENTON, MO. JULY, 1867.

Thermometer in open air.

7 A.M. 2 P.M. 9 P.M. Mean of Month. 89.5 69.3, 75.5 67.8 Maximum temp. 100.5, on the 24th, 2 P. M. 51.0, on the 16th, 5 A. M.

49.5 Range, Wet bulb Thermometer.

7 A.M. 2 P.M. 9 P.M. Mean of Month. 74.768.3 69.9 Barometer-height reduced to freezing point. 7 A.M. 2 P.M. 9 P.M. Mean of Month. 29.533. 29.483 29.487. 29,501

Maximum, 29.745, 30th, 7 A.M. Minimum, 29.245, 4th, 9 P.M.

Rain on the 3d, 4th, 5th, 7th, 11th, 14th, 19th, 25th, 31st—together, 2.95 inches.

Maximum humidity of the atmosphere on the 3d and 27th. Minimum on the 30th.

The 28th presents an instance of great and

sudden fluctuation from a damp to a dry atmosphere, and vice versa, being extremely damp at 7 A. M. and 9 P. M., and very dry at 2 P. M.

NOTICES TO CORRESPONDENTS.

"A Voice from Egypt" will appear in our next issue.

FOR SALE, PURE SPANISH Fowls, at \$3 per pair, by express to any address in the Union. Warranted to give satisfaction, or no pay.

Address, J. BENNETT, Sunman, Ripley Co., Ind.

TO FRUIT GROWERS.

I have two or three small farms, with vinevards of two or three acres on each, of Concord, Hartford Prolific, &c., and some other fruits, with comfortable and he will charge them nothing for his troub- hewed log houses, cistorns, &c., and plenty of cleared land adjoining for enlarging vineyards or planting other fruit, which I will let out for ten years to good men for one-half the crop, furnishing firewood, &c., also all necessary ground for garden. The land is situated on the I. M. R. R., less than thirty miles from St. Louis.

> Young men who can come recommended for industry, integrity and sobriety, would find this a rare opportunity to secure comfortable homes in a good healthy neighborhood, and lay a foundation in a few years for a life of independence. For particulars, ad-NORMAN J. COLMAN,

St. Louis, Mo.

FAIRS FOR 1867.

STATE PAIDS

	512	ALE FAIRO.	
	Ohio	Dayton	Sept 23 to 27
1	New York	Buffalo	Oct 1 to 4
	Wisconsin	Madison	Sept 23 to 27
	Pennsylvania	Pittsburgh	Sept 24 to 27
,	New England Fair New Hampshire	Providence, R. I	. Sept 3 to 6
1	New Hampshire	Nashua	Sept 10 to 12
ı	Michigan	Detroit	Sept 10 to 13
1	Iowa	Clinton	Oct 1 to 4
	Minnesota	Rochester	Oct 1 to 4
1	St. Louis Fair	St. Louis, Mo	Oct 7 to 14
	Am. Pom. Society	St. Louis, Mo	Sept 11 to 14
	California Canada West		Sept 9 to 14
	Canada West	Kingston	Sept 23 to 27
	Illinois		Sept 30 to Oct 5
	Indiana	Terre Haute	Sept 30 to Oct 5
	Vermont	Brattleboro	Sept 10 to 13
1	Kansas	Lawrence	Sept 24 to 27
	Kentucky	Louisville	Sept 17 to 20
	Maryland	Baltimore	Oct 29 to 31
١	National Horse Fair		
ı	U.S. Horse Exhibition	Springfield, Mass	Aug 27 to 29
1	MISS	OURI FAIRS.	
ı	District Central	Sturgeon	Sept 3 to 8

U.B.HOIBELAHIDIU	on ohimenora, me	too Mug 21 to 20
MIS	SSOURI FAIR	S.
District Central	Sturgeon	Sept 3 to 8
Northeast District	Paris	Sept 9 to 14
Roanoke Central	Roanoke	Sept 16 to 22
Callaway county	Fulton	Sept 23 to 28
Audrain county	Mexico	Oct 14 to 19
Cooper county	Boonville	Sept 24 to 28
Randolph county	Huntsville	Sept 25
Ray county	Richmond	Sept 27 to 30
Boone county	Columbia	Sept 30 to Oct 5
Lewis county	Canton	Oct 14 to 19
Linn county	Linneus	Sept 25 to 29
Moniteau	California	Oct 1 to 5
Scotland county	Memphis	Oct 1 to 5
Gasconade county	Hermann	Sept 19 to 20
Cole county	Jefferson City	Sept 17
Cass county	Harrisonville	
Vernon county	Nevada City	
Clinton county	Plattsburg	
Pike county	Bowling Green	
Washington county		
Pettis county	Sedalia	
Livingston county	Chillicothe	
Clark county	Waterloo	
Andrew county	Savannah	
Jefferson county	De Soto	Sept 25 to 27
TTT	THOTO TLATO	1

ILLINOIS FAIRS. St. Clair county Belleville Bureau Champaign Princeton DeKalb DeKalb Canton Carrollton Oct 8 to 11 Oct 15 to 18 Green Henderson Lake La Salle Briggsville Oct 9 to 11 Sept 24 to 26 Oct 8 to 11 Ottawa Carlinville Bloomington Macoupin McLean Edwardsville Madison Marshall Mercer Tazewell Henry Millersburg Fremont

Whiskers—Dr. Lamontes Corrotta will force Whiskers on the smoothest face, or Hair on Bald Heads. Never known to fail. Sample sent for 10 cents. Address, REEVES & CO., jy15-ly 78 Nassau Street, New York.

Jonesboro Versailles

Union Woodford



EMERSON AND WHITTIER.

With Emerson's poetry it is like going into nature, with a master to show you the rare things. With Whittier it is reading verse .-Emerson is like Shakespeare; Whittier is like the herd of rhymers, who show feeling, but much more of their own effort: they have not yet come down to the high type of nature, which alone is refreshing and lasting. Yet Emerson gives us more than nature—he gives us much of himself, which Shakespeare does not-the individual, the located feeling, is not in Shakespeare. It is in Emerson; but is like the fragrance from vegetation-it is not the effort which egotism prompts-it is simply another nature, or part of nature itself, which a man is when properly developed, and not falsely ornamented. Whittier attempts to be naturalbut does not always succeed-still he has done some of the most creditable things, and he has received already his full meed of praise. Emerson is to receive most of his yet-that is, in the popular sense.

Long Life and How Obtained.

It is an undisputable fact that we do, by our present modes of living, shorten the average period of existence to one-half or one-third what it would be if we lived in accordance with Nature. I am led to this belief by referring to Nature. I am led to this belief by referring to the habits and modes of living of those who have attained to great longevity. Such persons have, almost without exception, lived remarkably sober and temperate lives. Their food has been of the simplest kind, and their drink, cold water or milk, the "beverages of Nature." They have avoided rich and highly-seasoned food and interior includes the seasoned that the seasoned the seasoned interior in the seasoned that the seasoned th food, and intoxicating liquors of every kind.

If a few have thus been enabled to live long
lives, why may not all? All may, by observing the simple "laws of life" laid down by

J. Effingham died in Cornwall, England, at the age of 144. He never knew sickness till his 100th year. He lived a remarkably tem-Sept 10 to 13
Sept 17 to 19
Oct 1 to 4
Sept 25 to 28
Oct 2 to 28

Joice Heath lived to the advanced age of 162. When some one enquired of her concerning her food, she replied: "Corn bread and potatoes is what I eat."

Oct 15 to 18
Sept 3 to 6
Sept 24 to 26
Sept 25 to 27
Sept 18 to 20
Aug 15 to 19
What teat.

In the year 1702 occurred the death of France is Secardin Hongo, at the age of 115. He was never sick in his life, and preserved his hearing, sight, memory and agility to a surprissept 25 to 27
Sept 18 to 20
Aug 15 to 19
used tobacco. His habits, in other respects were temperate.

by his doctors that he would not live more than two years " His life was a burden to him between his 35th and his 40th year, but being persuaded by the warning thus given him, he abandoned his irregular and intemperate habits, and ever after lived a temperate and happy life. He is the author of "Discourses on a Sober and Temperate Life," in which he gives an account of his life and the manner by which he was ennabled to attain so goodly an age. At the age of eighty-one, he writes:—"I am free from apprehensions of disease, because I have nothing in my constitution for disease to feed upon—from the apprehension of death, because I have spent a life of reason. I know that, barring accidents, no violent disease can touch me. I must be dissolved by a gentle and grad-ual decay, like oil in a lamp, which affords no longer life to the dying taper. But such a death cannot happen of a sudden." How different from the general apprehension of death where the body has not been subjected to the mind, and where there is no consciousness of having "lived a life of reason?" He gained a having "lived a life of reason?" most notable victory over his passions and appetites, "and never ceases speaking of what he petites, "and never ceases speaking of the victory he calls his beautiful life, and of the victory he "What I am going to say, has gained." exclaims, "will appear impossible or hard to believe; nothing, however, is more true. It is a fact known to many, and worthy of the ada fact known to many, and worthy of the admiration of posterity, I have attained my nine-ty-fifth year, and find myself as healthy, merry and happy as if I were twenty-five." And well he might; his noble life and self-victory well deserved that it should be thus, as it may be with all who will tollow his example. He lived to the age of 100.

Robert Bowman, a farmer near Irthington,

England, well remembered the occasion of his bapt sm, which took place somewhat more than 117 years before his death, so that he must have reached the age of 120. His food was generally of the simplest kind, and his drink seldom stronger than water. He never used tobacco in any shape, and neither tea nor coffee. "He was twice sick during the course of his life, once when very young, when he had the meas-les; a second time, when he had the whooping cough with one of his grand children who slept with him. Although he suffered several times from severe accidents, he never had a medical attendant, and never took a dose of medicine in his life."

With such examples as these before us, why should we not attempt to live, as he did, a "so-ber and temperate life?" We may thus be able to appreciate the truth he utters when he says, "That which gives one the truest pleas ure is to perceive that age and experience may render a man wiser than the schools can make him. We do not know the value of ten years of healthy life at an age in which man can en-joy all his faculties and profit by all his experi-

Take Care of the Minutes.

As in money, so in time, we are to look to the smallest portions. Take care of the min-utes, and the hours and years will take care of themselves. Gold is not found, for the most part, in great masses, but in little grains. It is sifted out of the sand in minute particles, which, melted together, produce the rich ingots which excite the world's cupidity. So the small moments of time, its odds and ends, put together, may form a beautiful work.

Hale wrote his contemplations while on his w circuit. Mr. Mason Good translated "Lueretius" in his carriage, while as a physician he rode from door to door. One of the Chan-cellors of France penned a bulky volume in the successive intervals of daily waiting for dinner. Kirk White studied Greek as he was going to

his wonderful stock of knowledge in his dinnerhours and evenings, while working as a printer's

TOMATO PREPARATIONS.

We are indebted to Godey's Lady's Book for the following:

Tomato Catsup-Take ripe tomatoes and scald them just sufficient to allow you to take off the skin; then let them stand for a day covered with salt; strain them thoroughly to remove the seeds; then to every two quarts add three ounces of cloves, two of black pepper, two nutmegs, and a very little Cayenne pepper, with a little salt; boil the liquor half an hour, and then let it cool and settle; add a pint of the best cider vinegar, after which bottle it, corking and sealing it tightly. Keep it always in a cool place.

Another way-Take one bushel of tomatoes and boil them until they are soft; squeeze them through a fine wire sieve, and add half a gallon of cider vinegar, one pint and a half of salt, two ounces of cloves, quarter of a pound of allspice, two ounces of Cayenne pepper, five heads of garlie skinned and separated; mix together and boil about three hours, or until reduced about one-half; then bottle without see that barbarous custom falling into disuse.

Tomato Pudding-Pour boiling water on tomatoes, remove the skins; put in the bottom of the pudding dish some bread crumbs, then slice the tomatoes on them; season with sugar, butter, pepper and salt; add some more bread crumbs, then the sliced tomatoes and seasoning; if the tomatoes do not wet the bread with different instruction. There is a tendency crumbs, add a little water. Then for a pudding in man to grow better. To-morrow I may be beat up two eggs and pour over the top. Bake about twenty minutes.

Green Tomato Soy-To one peck of green tomatoes, sliced thin, add one pint of salt; stand twenty-four hours, then strain, and put them on the fire with twelve raw onions, one ounce of black pepper, one ounce of allspice. quarter of a pound of ground mustard, half a pound of white mustard seed, and a little Cay. enne pepper. Cover with vinegar and boil until as thick as jam, stirring constantly to prevent burning.

To Broil Tomatoes-Wash and wipe the tomatoes and put them on the gridiron over live coals with the stem down. When that side is brown, turn them and let them cook through. Put them on a hot dish and send quickly to the table, to be there seasoned to taste.

To Bake Tomatoes-Season them with salt and papper; flour them over, put them in a deep plate with a little butter, and bake in a

Tomato Wine-Press the juice from clean, ripe tomatoes, and to each gallon of it (without any water) add four pounds of brown sugar, before fermentation begins. Let the wine stand in keg for two or three months, then drain off into hottles, carefully avoiding sediment. It makes a most delightful wine having all the flavor of the tomato, also its medical qualities.

DRILLING GLASS .- Glass can be drilled and and from a lawyer's office. Burney learned turned by having the tools (files, drills, &c.)
French and Italian while riding on horseback; wet with dilute sulphuric acid (1:5) and used
and Benjamin Franklin laid the foundations of in the same way as if it was working from.

[Written for Colman's Rural World.] PARAGRAPHS.

Let a parent lead a blameless life before his child, and it will be the best legacy he can bestow upon it. Even instruction is of no avail without example. God has made this so. We regard the precepts of Christ-but infinitely more his character.

WHAT DO WE GO TO HEAVEN FOR?-We go to Heaven, not to enjoy a new scene there, but to enjoy there what we take with us-the heav. en within us. This is hard to many. They want to leave their evil here and go to get good-get what? get something different from the Christian principle-the love of God and man! If so, they will be disappointed; they will be in an uncongenial atmosphere. We go to Heaven to enjoy more fully what we enjoy. ed here-evil excepted.

FASTING .- Not for a day, or at stated intervals; but by daily abstinence-eating less food. This is the true theory of fasting. Fasting to punish oneself, or purify the body, or cancel sin, and all this, may do to satisfy creed; but it is not sound philosophy. We are glad to

We eat too much. An old-fashioned tast but prepares one to eat the more-more at a mealwhere the harm is-over-distension of the stomach, and weakening it. Let us fast daily, by abstaining from excesses.

BE LENIENT IN JUDGING .- Think always, in judging, that a man might have been different better than I am to day, for man is improving: there is a tendency towards good rather than evil, in the human beart. A bad man with different instruction would have been a different man, and vice versa. It is circumstances, then, that affect our moral character. A year agol was sentenced and suffered; to day it would not have taken place, even without the effect of the punishment.

EATING .- Eat slow, is a text every one should remember.

Eat in an unexcited state of mind, is another which should be followed. But most of all,

Eat less food at a meal.

These three are more important than people are aware. Because they are common, is no reason why we should not repeat them here .-But they are new to many who never realize their force. This is temperance in a quarter where it is much needed. Our food is the grand support of our life, and we cannot be too careful of the consequences.

NINE-TENTHS .- This term has become 80 hacknied, that we look with distrust upon the author's assertions whenever we see it used. It is so handy to use, and is therefore used. Is this right? Are there nine-tenths every time it is said? No; the figures are made to liethat's the plain word: they represent the fact, or they do not. Are there nine-tenths? has the writer determined that? or has he guessed at it? When we deal in figures, we should be acug. 15.

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BLACK PEPPER.

As many of our readers do not know how

The plant is described as follows: The pepper plant, or pepper vine, as it is sometimes called, is a creeping or climbing plant, with a dark colored stem which requires support; and it is usual to plant a thorny tree by the side of this plant to which it may cling. In Malabar, the chief pepper country of India, the Jacca tree is made thus to yield its support, because the same soil is well adapted to the growth of both plants.

The stem of the pepper plant entwines round its support to a considerable height, the flexile branches then droop downwards, bearing at their extremities, as well as at other parts, spikes of green flowers, which are followed by the pungent berries; these hang in large bunches resembling in shape those of grapes; but the fruit grows on little stalks like currants. Each berry contains a single seed, which is of a globular form and brownish color, but changes to nearly a black when dried. This is the pepper of commerce. The leaves somewhat resemble those of ivy, but they are larger and of rather a lighter color. They partake strongly of the their extremities, as well as at other parts, a lighter color. They partake strongly of the peculiar smell and pungent taste of the berry.

The plant is propagated by shoots, which do not produce fruit the first three years; the not produce fruit the first three years; the fourth year they come into bearing, and yield in slices, and cover with sugar and sweet cream. an increase of produce annually, until the eighth year of their growth. They then gradually decline, and rarely bear for more than two or three years longer.

When in full vigor, the pepper plant is very prolific; each bunch usually contains from twenty to thirty berries, and sometimes as much as six or seven pounds of pepper are obtained from one tree.

The time of the pepper harvest on the western coast of Sumatra, is usually about September and October, and sometimes another small syrup. ber and October, and sometimes another small crop is gathered in March and April. The pepper plantations on this island are described as being most carefully cultivated, not a weed is to be seen, every species of litter is removed, and if the season be dry, the plants are watered with unremitting assiduity.

The pepper is distinguished in Sumatra into three sorts: The Molucca, which is the best; the second, caytongee; and the worst sort, negaree—which last is the most abundant—this is a small pepper usually full of dust; it is much lighter than the others, and, therefore, unless the buyer be wise enough to purchase his

less the buyer be wise enough to purchase his pepper by weight, instead of by measure, he will assuredly be imposed upon, and have this substituted for the heavy Molucca berry.

DOMESTIC BEPARTMENT.

QUINCE PUDDING.—Pare, core and chop four large quinces; buil until perfectly soft, then mix with a pint of cream, a tea-cup of sugar, six eggs well beat, and a glass of rose water and a little salt. Lay it in a buttered dish and bake an hour or more.

APPLE DUMPLINGS —Lay into a rolled paste, apples quartered and cored; roll up, and boil in a cloth one hour. Serve with a sauce made of melted butter and sugar, flavored with nutmeg. Another method. Lay the apples in a small kettle with water sufficient to boil them tender, with the paste over. Coverit close, and boil half an hour. Serve with sauce. Another. Lay the quarters in paste cut round, and tie up in cloths to make them like "snow balls." Serve with the same sauce. the same sauce.

Black Pepper is produced, which is to be found on every table, we here give a cut of a part of the stem, and bunches of the fruit.

Lemon Cream.—Take a pint of thick cream; the yolks of two eggs well beaten; a cup of white sugar; and the rind of a lemon cut thin; boil it up; then stir it until almost cold; put the juice of a lemon in a dish, and pour the cream upon it, stirring well until cold. Serve in a large glass dish, or in custard cups, either alone or with sweetmeats.

APPLE CUSTARD.—Boil your fruit; pulp it through a sieve; and season with sugar and flavor the apple with grated lemon or nutmeg. Lay in a thick layer of fruit in a dish; mix a pint of milk, a pint of sweet cream, the yolks of two eggs—scald it over the fire, stirring it; add sugar to the taste; and let it get cold. Lay it over the fruit with a spoon, and over the whole a whip. Some prefer the whip made the day before.

PLUM CHARLOTTE.—Stone a quart of ripe plums and mix them with a pound of brown sugar. Cut slices of bread and butter, and lay around the sides and in the bottom of a large deep dish. Pour in the fruit boiling hot, cover the bowl and set it away to cool gradually. When quite cold, serve with swest cream. This is very nice in hot weather.

APPLE BUTTER.—Take any kind of berries or other fruit. Allow half a pound of sugar, to a pound of fruit; boil till reduced one fourth. Nice for children instead of butter.

in slices, and cover with sugar and sweet cream.

Towaro Figs.—Take six pounds of sugar to one peck or 16 lbs. of the fruit. Scald and remove the skin of the fruit in the usual way. Cook them over a fire, their own juice being sufficient, with the addition of water, until the sugar penetrates and they are clarified. They are then taken out, spread on dishes, flattened and dried in the sun. A small quantity of the syrup should be occasionally sprinkled over them while drying, after which, pack them down in boxes, treating each layer with powdered sugar. The syrup is afterwards concentrated and bottled for use. They keep well from year to year, and retain surprisingly is atterwards concentrated and bottled for use. They keep well from year to year, and retain surprisingly their flavor, which is nearly that of the best quality of fresh figs. The pear shaped, or single tomatoes answer the purpose best. Ordinary brown sugar may be used, a large portion of which is retained in the

TRY IT ONCE.

The manufacturers of the Best Chemical Saleratus, Messrs. D. B. De Land & Co., show their readiness to have the merits of the article tested, for they authorize all who sell it at retail to refund the money when by fair trial it Candles-16c to 27 ? tb. does not prove as recommended. That is fair Lard Oil-\$1.05 @ 1.15 ? gal. and shows their confidence in the article. It is better than Soda.

Said the famishing child-"If I only had a Beeswax, 35c to 40 \$ fb. little piece, I'd eat all the longer at it."

St. Louis Wholesale Market.

Corrected for COLMAN'S RURAL WORLD, by

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Successors to W. P. & L. R. Shryock,

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Cotton-22c to 241 7 fb.

Tobacco-Lugs, \$3.00 to 5.50 \$ 100 fbs. Shipping leaf, \$8.50 to 14.75. Manufacturing leaf, \$8.00 to 100.00.

Hemp—Hackled tow, \$145 @ 152. \$\forall \text{ton.} \\ \text{Dressed, \$275 @ 310.} \\ \text{Medium, \$145 @ 170.} \end{array} Choice, \$190.

Lead-\$8.25 @ 8.50 \$ 100 ths.

Hides—Dry salt, 19c ? tb.
Green 11c @ 12 ? tb. Dry flint, 22c & fb.

Hay-\$17.00 @ 18.00 \$\text{\$\pi\$} ton.

Wheat—Spring, \$1.25 to 1.40, \$\mathbb{P}\$ bush. Winter, \$1.90 to 2.10 \$\mathbb{P}\$ bus.

Corn-\$0.95 to 1.10 \$\text{\$\text{bush.}}\$

Oats-48c to 57 B bus.

Barley—Spring, \$0.75 to 0.90 \$\mathcal{P}\$ bush, Fall, \$\mathcal{P}\$.10 @ 1.40.

Flour—Fine, \$4.00 to 5.00, \$\beta\$ bbl.

Superfine, \$5.25 to 6.25 \$\beta\$ bbl.

XX, \$8.50 to 11 00 \$\beta\$ bbl.

Ex. Family, \$12.00 to 13.50 \$\beta\$ bbl.

Butter-Cooking, 8c to 11; table, 18 to 25, 3tb

Eggs-12c@13 & doz., shipper's count.

Beans-Navy, \$2.50 @ 3.00, \$\mathcal{P}\$ bus. Castor, \$2.00 \$\mathcal{P}\$ bus.

Potatoes-\$2.10@2.75 \$\text{\$\text{\$\text{bbl.}}\$ for new.

Salt-per bbl. \$3.20. G. A., sack, 2.35 to 2.40

Onions-new, \$3.25@4.50 \$\text{p} bbl.

Dried Fruit-Apples-\$1 \$\pi\$ bush.

Peaches-halves, \$2.40 \$\pi\$ bush.

Cranberries-none.

Corn Brooms-\$1.50 to 4.00 per doz.

Groceries—Coffee, Rio, 25c to 27 P fb.

Tea, \$1.25 to 2.00 P fb.

Sugar, N. O., 13½c to 16 P fb.

Crushed & Refined, 17½c to 18 P fb.

Molasses, N.O., 75c to 95 P gal.

Choice Syrups, \$1.35 to 1.70, P gal.

Soap—Palm, 61e to 71 ptb. Ex. Family, 9e ptb. Castile, 14c ptb.

Coal Oil-40c@44 \$ gal.

Tallow-11ch to.

Green Apples \$2,25@3.50 3 bbl.

Fruit Raising for Profit.

COLMAN & SANDERS.

ST. LOUIS NURSERY,

Beg to offer the following

Specialities,

Just what are required by farmers and fruit raisers, being among the most valuable and profitable of their respective kinds, and of an extra quality throughout. We can confidently recommend them to the public. Besides these, we have an extensive general assortment of

Fruit and Ornamental Trees and Shrubs, Grape Vines, Small Fruits, Evergreens, &c.

Believed to be unsurpassed in the West.

Send for a Catalogue. Ta

30,000 NO. 1 PEACH TREES, 1 year from the bud, embracing twenty of the most profita-ble market varieties. Price, \$20 per 100; \$150 per

10.000 CHICKASAW PLUM. The only plum from which full crops can be raised without extra labor and expense. They are early, hardy and very productive. Hundreds of bushels of these plums are annually brought into the St. Louis market and sold at good profit. With this variety every man can have plums, and no farmer should be without a dozen or more trees; besides which it would prove very profitable to the professional fruit raiser. Price, 40 cents each, \$30 per 100.

5,000 Philadelphia Raspberry The best hardy RED Raspberry in cultivation-its Eastern reputation being more than fully sustained here. Strong plants, \$3 per dozen, \$20 per hundred.

10,000 Very extra Red Dutch Currants—splendid plants. \$5 per 100,\$40 per 1000.

10,000 2 year old Asparagus Plants, very strong. \$1.50 per 100, \$10 per 1000.

GRAPE VINES: Concord,

CLINTON, HARTFORD PROLIFIC, NORTON'S VIRGINIA, and other Grape Vines, in large quantity, and strong, well-rooted plants, as cheap as at any other reliable Nursery.

Also, a fine stock of

APPLE. PEAR, CHERRY APRICOT NECTARINE.

And all kinds of the best

SMALL FRUITS

Choice Ornamental

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EVERGREENS -- CHEAP. ROSES,

And all other things usually found in a well-kept Nursery. Address,

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GEORGE HUSMANN, GRAPE HILL VINE-YARDS, NEAR HERMANN, MO.

cases of one dozen bottles ea	ch-			
Norton's Virginia, first qua	ality,		\$18.00	
Concord, first quality,	0		12.00	
Concord, second quality, ve	ery g	good,	10.00	
Herbemont, first quality,			18.00	
Delaware, first quality,			24.00	
Cunningham, first quality,			18.00	
Cassady, first quality,			12.00	
Clinton,			10.00	
Hartford Prolific, .	9		16.00	
Catawba, first quality,			10.00	
Catawba, second quality, v	very	fair,	\$ 8.50	
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ncord, second quality, .		2.50	66	
tawba, first quality, .		2.50	66	
tawba, second quality, .	0	2.00	66	
erbemont, first quality, .		4.50	66	
quantities over forty gallon	S			
orton's Virginia, first quality	у,	4.00	66	
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Concord, BISE quality, 2.00
Concord, Second quality, 2.00
Catawba, first quality, 2.00
Catawba, second quality, 1.75
Catawba, second quality, 1.75
As these wines were all grown on my own vincyards and carefully managed, I can warrant them to be of superior quality, and have no doubt but they will give GEO. HUSMANN.

NATIVE WINES.

Norton's Virginia, Concord, Herbemont, Delaware, Cunningham, Cassady, Clinton, Hartford Prolific and Catawba, by the case, containing 1 dozen bottles each. Norton's Virginia, Concord and Catawba, al-

each. Norton's Virginia, Concord and Catawba, also by the keg, barrel or cask.

As these wines were all grown on my own vineyards, and carefully managed, I can warrant them to be of superior quality and to give general satisfac-

Sample cases, containing one dozen bottles assorted of all the above varieties, will be put up if desired.

Address, GEO. HUSMANN, Hermann, Mo.

NURSERY FOR SALE.

The remaining stock and good will of the Hermann Marsery, one of the oldest and most reliable in the State. For further particulars, address GEO. HUSMANN, Hermann, Mo.

FOR SALE—I offer for sale from Ten to Fifteen young "SOUTHDOWN" Bucks, lambed in April, to be delivered at the St. Louis Fair next fall. Price from Twenty to Twenty-five dollars. The lambs are from the celebrated Buck "Lexington," purchased of the Messrs. Warfields of Kentucky. I would also dispose of a few young Ewes of the same breed. Those wishing to purchase will please order soon. June "Glen Addie," Belleville, Ill.

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C. AULTMAN & CO'S SWEEPSTAKES



THE ONLY GENUINE

"SWEEPSTAKES" THRESHING MACHINE.

TWO STYLES OF HORSE POWERS.



The Improved "Carey" Power, (Both eight and ten horse .)



THE "COMPENSATING" POWER

(Both eight and ten horse.

A laudable ambition exists among threshers to "own the best machine in the neighborhood." Nothing is more disagreeable to them than to have farmers com-plain that their work is not properly done, or to lose valuable time by reason of breakages, and they can-not be too careful in selecting a machine.

The Sweepstakes is the accredited head of the Threshing Machine family, and its superior strength, durability, sumplicity, case of druit, tyle of finish, and capacity for threshing and cleaning grain factor and better than any other in the world, are acknowledged.

The great reputation achieved by this worke machine, has led several unscrupulous manu courses, and numerous agents, to attach the name Sweenstakes," in one way and another, to their machines, and advertisements to mislead and deceive.

This is the essence of meanness—down-right purey, and sailing under false colors. To avoid the counterfeit, see that every machine has the card, "C. AULTMAN & CO., MANUFACTURERS, CANTON, OHIO." in gilt letters, conspicuously on both sides of the Separator.

The Genuine Sweepstakes enables the The Grituine sweepstates entaines the fibresher to pick his customers, seldom stops for repairs, lasts much longer than others, saves much grumbling and vexation, does the same amount of work with less labor, and enables him to select the best and most profitable jobs.

The farmers give it the preference, and from an extra price per bashel, because it threshes lean from the heads, separates perfectly from the traw, cleans fit for market without waste, saves all he grain, does its work with the atmost speed, safety and economy, and does not keep a gang of men and eams about them on expense.

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Our "Patent Cleaning Apparatus" enables the operator to control the direction of the blast, and position of the seives, and clean either heavy or light grain, without waste, as fast as it can be threshed—the chaff and dirt being separated from the grain before it strikes the seive at all.

Separators, Horse Powers, Straw-Stackers, Gears, or Jacks, sold separately, when desired. A written warranty delivered with every machine. The "SWEEPSTAKES" is usually a very scarce article after harvest, and parties should order early.

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Is one of the most necessary and desirable articles of household economy, and, if properly managed, will promote the health, comfort and happiness of every member of the family.

NO COOKING STOVES

Have ever been brought before the public which obtained so great a popularity or met with more favor

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Thorough-bred Durham and Ayrshire Cattle, Webb, Southdown, and Improved Kentucky Sheep, Chester White Pigs, from stock imported into the State, from the celebrated drove of Mr. Thomas Wood of Chester Co., Pa. Also, Fancy Fowls of all kinds.

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STRAWBERRIES, RASPBERRIES BLACKBERRIES, GRAPES, &C.,

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My herd is equal to any herd in Kentucky, and consists of

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